Dundee Presbyterian Cook Book

The Dundee Presbyterian Cook Book

A Collection of Selected Recipes

1930
Edition

Contributed by

The Woman's Auxiliary
of The Dundee Presbyterian Church
Omaha, Nebraska

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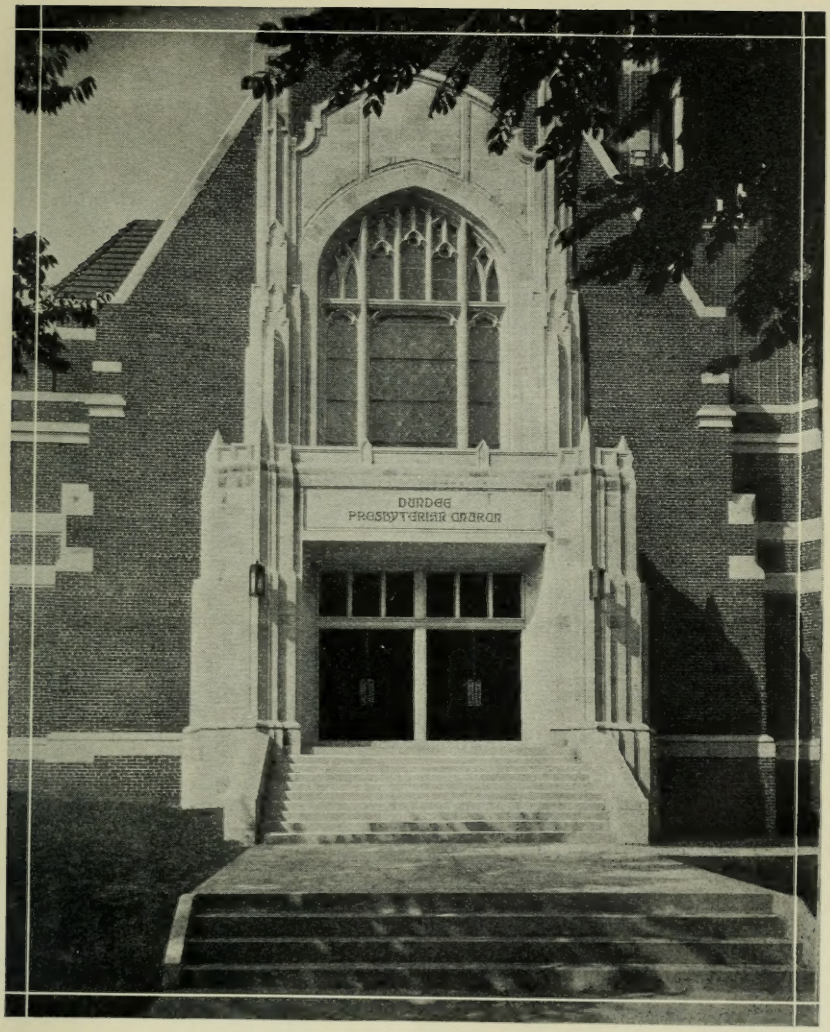

Dundee Presbyterian Church

Omaha, Nebraska

Preface

THE Woman's Auxiliary of the Dundee Presbyterian Church takes pleasure in offering for sale this book of tested recipes from its members and friends, confident that it will make your daily cooking a continued joy and every meal a real feast of good things.

This book, however, is not just a cook book, but is also a directory of reliable business houses whose courtesy and generosity in advertising has made this publication possible. We therefore urge that every purchaser of this cook book read the advertisements as well as the recipes and then help us to express our appreciation to these friendly firms in a very material way by becoming regular customers in their stores whenever possible. We also hope that you will help us sell these books to your friends by telling them of the good things within its covers.

And finally we pray that this cook book may fulfill in a very acceptable manner its threefold mission, that of making your cooking more interesting and enjoyable, of bringing greatly increased sales to its advertisers, and most of all that the money derived from its sale shall make possible a service of love and hope to suffering humanity wherever our beloved church shall find the need.

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ABBREVIATIONS USED IN RECIPES

c	cup
tsp	teaspoon
tbsp	tablespoon
lb.	pound
qt.	quart
pt.	pint
oz.	ounce
gal.	gallon

Appetizers

"Now good digestion waits on appetite, and health on both."

Clam Cocktail

Half fill cocktail glass with shaved ice; add clam bouillon to barely cover, a ½ tsp lemon juice, a dust of white pepper, ice water to fill. Garnish with slice of lemon on edge of glass.

Oyster Cocktail

24 small oysters or 1 pt.
1 tbsp horse radish
½ tbsp sauce
1 tbsp vinegar
1 tbsp Worcestershire sauce
2 tbsp lemon juice
½ tbsp salt.

Chill oysters, mix other ingredients and place on ice an hour before needed. Put oysters into six small glasses, add 1 tbsp of the mixed seasoning to each glass, or fill lemon shells, tomato cups, or cases made from green peppers, with cocktail and serve on beds of crushed ice.

Lucy Harte.

Fruit Cocktail

To the juice of
2 grape fruit
1 lemon
1 orange add:
1 c grape juice
1 c ice water.

Sweeten and serve in cocktail glasses, decorated with diced fresh fruit, and sprigs of mint.

Orange Mint Cocktail

3 juicy oranges
1 tbsp finely chopped mint
3 tbsp sugar
6 maraschino cherries
2 tbsp cherry juice.

Divide the oranges into sections and remove all skin and pits. Add the sugar and maraschino cherry juice and set aside to chill for one hour. Chop the mint finely, mix it with the oranges, pile high in small glasses and place a cherry on top of each.

Strawberry Fruit Cocktail

1 c diced, canned or fresh pineapple
1 c halved strawberries
2 oranges, divided into sections
2 tbsp water
½ c sugar
½ tbsp lemon juice
Whole and halved strawberries for garnishing.

Combine the pineapple and the cupful of halved berries with half of the orange sections—from which the pith and membrane have been removed—the sugar, water and lemon juice. Cover and let stand for several hours in a cool place, then arrange in small sherbet or fruit cocktail glasses, piling up the mixture in the center, and decorate the cocktails with the remaining sections of orange and the strawberries.

Mrs. Larkin.

Mint Fruit Cocktail

3 oranges (pulp and juice)
1 c shredded pineapple
½ to 1 c cherries cut into 2 or 3 pieces (fresh, canned, maraschino or candied)
½ c crushed after dinner mints.

Serve in cocktail glasses covered with ice and powdered sugar.

Cocktail

½ watermelon cut in balls or cubes
3 rockyford melons cut in balls or cubes
1 fresh pineapple cut in small pieces
Juice of 1 lemon
1 c sugar.

Mix pineapple and sugar and let stand 1 hour. Put all together ½ hour before serving. Will serve 16 people. Lucile Dodder.

Beverages

"Hot dishes hot, cold dishes cold"

Coffee—Directions For Making

In a recent survey of the best methods of making coffee, made by an eastern magazine, forty different methods were given by people claiming as their best. From all the best obtainable, however, they recommend the following directions:

First of all, have the coffee pot or percolator always scrupulously clean. There is an oil in coffee which, if not at once washed out with soap and water, becomes rancid.

Coffee flavor is extracted by contact with boiling water and is best when only brought to the boiling point, and allowed to soak at just below that point for fifteen minutes—not again boiled. Coffee which has boiled has a tendency to be bitter.

The old fashioned method of using egg to have the coffee clear is good, but not necessary. Coffee made in the coffee pot and allowed to stand, settles of its own accord. Most people like their coffee made medium strong,—that is a level tablespoon to the cup. Quantity, however, is a question of individual choice, but proper coffee making can only be accomplished by accurate measurements, maintained day by day using the clock to determine your time.

Coffee made in the coffee pot, served too soon, does not have all the coffee flavor, and has not settled and become clear.

In using the coffee percolator, the best method after first having the measurements all correct, one level tablespoonful to a cup of water, is to allow it to percolate slowly several minutes after it has come to a vigorous steaming point, when the steam is pouring up from around the sides. This usually takes about 15 minutes of percolating from the time you put the water on cold. Hot water is just as good and takes you less time but should be allowed to percolate quite slowly. No two stoves have the same heat nor are two electric percolators just the same. The woman must experiment, but she cannot judge by color—she must keep time by the clock until she knows just how to make it.

Coffee Made in Coffee Pot

2 tbsp (level) coffee to
3 c water
White of egg

Add ½ the egg white to the coffee and put into coffee pot. Add enough cold water to moisten, then pour the measured water over, cover pot closely and boil 10 minutes. Pour in ½ cup cold water, draw the pot off the fire and allow to stand 5 minutes to settle before serving. Never let the coffee boil after the cold water has been added.

Filtered Coffee

1 tbsp (level) of coffee to each cup

Have the coffee finely ground, the coffee pot hot and the water freshly boiling. Put the coffee into the strainer or upper part of the pot, measure the water and pour it slowly over the coffee. When it has filtered through, pour it again over the coffee grounds, keeping the pot where the water will remain at the boiling point but not actually boil during the process. The pot may stand in a vessel of boiling water during the filtering process if desired.

Chocolate

2 sq. chocolate
2 tsp sugar
3 c milk
4 tbsp water
1 tsp vanilla if liked
Whipped cream

Cook chocolate, sugar and water in double boiler over a gentle heat until chocolate is melted, add the milk gradually and bring to the boiling point. Beat till foamy, flavor with vanilla if liked, and serve with a spoonful of whipped cream or a marshmallow on top of each cup.

Cocoa

2 tbsp (level) cocoa
2 tbsp (level) sugar
1 pt. boiling water
2 c boiling milk

Put cocoa and sugar in saucepan, add to them ½ cup boiling water and cook, stirring constantly, for 5 minutes. Add the remainder of the water, also the milk, and cook 5 minutes longer. Serve with cream if desired.

Chocolate Cream Nectar

2 sq. chocolate
½ c liquid coffee
1 tsp vanilla extract
3 c water
1 c sugar
Whipped cream

Melt the chocolate in a dry saucepan over a gentle heat, add coffee and cook 2 minutes, stirring constantly. Add sugar and water and cook 5 minutes. Chill, add vanilla and pour into glasses, each containing whipped cream (1 tablespoon). Be sure the beverage is thoroughly chilled before serving.

COOL DRINKS FOR HOT DAYS

Pineapple Lemonade

1 c sugar
1 pt. water
1 can grated pineapple
3 lemons (juice)

Boil sugar and water ten minutes, add pineapple and lemon juice; cool, strain and add 1 qt. ice water.

Lemon Syrup

Boil 2 c of sugar and 2 c of water for 5 minutes. Add juice of nine large lemons or a little more than two cups. Cool and bottle. Keep in ice-box. For lemonade use 1 part of syrup to 6 parts water.

Mrs. John B. Brain.

Orange Drink

Mix the juice of 2 oranges with 1 or 2 raw egg yolks, a little honey and a pinch of salt. Mrs. A. H. Ellsworth.

Orangeade

3 qts. water
2 c sugar
6 oranges
3 lemons (juice)

Prepare syrup of 1 qt. water and the sugar; pour over the yellow rings of oranges, from which every particle of white skin has been removed; let stand until cold. Mix the juice of oranges and lemons with 2 qts. of water and combine with the syrup. Set aside in closed jars to chill.

Cherry Shrub

2 qts. ripe pitted cherries
2 lbs. sugar
2 qts. water
2 lemons (juice)

Mash cherries through a fruit press; make a syrup of the sugar and water and cook 5 minutes. Add cherries and lemon juice, strain, and set aside until very cold. Serve with some of the fresh cherries on the surface of the shrub, also a few slices of lemon.

Iced Tea with Ginger Ale

Pour one pint hot tea over cracked ice, and when thoroughly chilled add one pint bottle of ginger ale. Serve with sugared lemon slices, made by covering thin slices of lemon with sugar and allowing them to stand until syrupy.

Tea with Crystallized Mint Leaves

With afternoon tea, hot or iced, pass, with the lemon cut in thin slices, crystallized leaves. Wipe fresh mint leaves, remove from stems, and with finger brush each leaf with egg white. To one-third cup granulated sugar add five drops oil of spearmint. Dip each side of mint leaves in sugar. Place close together on a cake rack covered with wax paper. Let stand in a warm place until dry.

Fruit Punch

4 qts. water sweetened to taste
2 doz. lemons
4 oranges
1 large can grated pineapple
1 qt. red cherry juice

This makes 50 glasses. Mrs. E. G. Taylor.

Fruit Punch

2 lbs. sugar
2 qts. water
2 qts. mineral water
1 large pineapple, shredded
1 c raspberry or other fruit syrup.
6 oranges (juice)
4 lemons (juice)
2 c sliced strawberries
3 sliced bananas
Crushed ice.

Boil the sugar and water to form syrup, add mineral water, fruit and ice, with more water if punch is too strong. Serve very cold.

Grape Fruit Punch

1 qt. grape juice
4 lemons (juice)
2 c sugar or more, if wished
1 qt. water
2 oranges (juice)

Mix ingredients in punch bowl and stir until dissolved, then add ice water to taste. Bits of other fruit may be added if desired.

Strawberry Punch

1 qt. strawberries
1½ c sugar
½ c water
1 lemon (juice).

Wash and hull berries and cook with water and sugar until soft. Strain and add to syrup, the lemon; bring to boiling point. Dilute with water for use.

Mint Cordial

1 large bunch mint
2 lemons (juice)
1 lb. sugar
1 pt. water
1 orange (juice)
1 c pineapple juice.

Pick leaves from stalk, crush thoroughly, add lemon juice and stand aside for 1 hour. Boil water and sugar to syrup, pour over lemon and mint; cool and strain. When cold add orange and pineapple juice and serve in glasses with sprig of fresh mint in each.

Punch

Mix 2 cups syrup drained from crushed or grated pineapple, 2 cups ice water and 2 cups grape juice. Serve with crushed ice.

Pineapple Punch

Make a syrup by boiling 1 c sugar and 1 c water 10 minutes. Cool, add 1 c crushed or grated Hawaiian pineapple, ½ c orange juice, ¼ c lemon juice and one qt. ice-water.

Ice Tea

10 tsp Orange Pekoe tea
8 c boiling water
5 sprigs mint

Let steep 5 minutes. In another receptacle put

juice of 4 lemons
7 sprigs mint
2½ c sugar
10 c boiling water.

Let stand 5 minutes. Strain and blend the two mixtures and keep in a cool place. Will keep a week. This makes 1 gallon.

Miss Louise Gwin.

Cherry Punch

2 c cherry juice
½ c pineapple
2 oranges
3 lemons
1 c sugar
2 c cold tea.
1 qt. ginger ale

Add any whole fruit such as sliced bananas, cherries or cubes of pineapple. Chill.

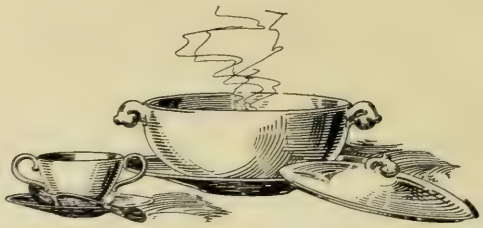
Mrs. J. N. Randall.

Cocoa Syrup

2 c sugar
2 c water
1 c cocoa
¼ tsp salt.

Boil sugar and water for 5 minutes; mix cocoa to make a paste; add syrup and boil 10 minutes. Use 2 tbsp of this to 1 c of milk, cold or hot.

Mrs. H. B. Noyes.



Soup and Noodles

"The onion is a homely plant
And rank as most that grows
And yet it beats, to mix with soup,
The lily or the rose."

Cream of Asparagus Soup

1 can or bunch of asparagus
½ small onion
3 c boiling water
2 tbsp butter
3 tbsp flour
1 pt. hot milk
2/3 tsp salt
A slight grating of nutmeg
1/6 tsp paprika.

Remove the tips from the asparagus and reserve these for some other dish, such as Asparagus Tips on Toast, Asparagus salad or Eggs with Asparagus Tips. Simmer the remainder of the stalks with the onion in the boiling water until tender—about twenty minutes—then pass through a sieve, rubbing through it as much as possible of the pulp. Prepare a white sauce by blending the butter and flour and when these are smooth adding the milk and the seasonings. Combine the sifted asparagus and water with this sauce, bring to boiling point and add the nutmeg. If desired, a ½ c of hot cream or evaporated milk may be added just before serving and will enrich the soup. Serve with croutons or crackers.

Beef Tea

1 lb. lean beef off the round
1 c cold water.

Chop beef very fine, cover with cold water and let stand 1 hour. Set on stove, heat slowly and stir until liquid begins to turn color. Strain and add pinch of salt.

Chicken Broth

A delicious broth that will jelly can be made from the neck, wings, giblets and feet. Scald the feet with boiling water, pull off the skin, and remove nails. Cover the skinned feet and other parts with cold water, add a few celery tops and simmer gently for 2 hours. Season and strain. This makes a small quantity but if more is wanted, the whole chicken may be used.

Celery Soup

3 large bunches of celery
2 qts. chicken broth
Whipped cream.

Pour enough water over celery to cover well. Boil until tender. Strain and add chicken broth. When ready to serve, place 1 tbsp whipping cream in each soup plate. Mrs. Ralph Russell.

Celery Soup

3 c celery (outer stalks may be used)
1 pt. boiling water
2½ c milk
¼ c flour
Salt and pepper to taste.

Cook celery in the water until soft and rub through sieve. Scald milk with onion and add to celery. Thicken with some white sauce.
Harriet Noyes.

Corn Soup

1 can corn
1 tbsp butter
1 tbsp flour
3 c milk
1 tsp salt
½ tsp sugar.

Put corn through colander or wire strainer. Melt butter, stir in flour, add milk and corn pulp and boil about 30 seconds. Season with salt, sugar and pepper. Serve with a small spoon of whipped cream and a sprig of parsley on each serving. Mrs. Roger Holman.

Corn Soup

1 can corn
3 tbsp butter
2 tbsp minced onion
½ tsp pepper
1 qt. milk
2 tbsp flour
2 large tsp salt
2 egg yolks.

Cook corn, onion and milk in double boiler 15 minutes. Add blended flour and butter, pepper and salt. Cook 15 minutes longer. Strain. Beat yolks, add ½ c milk and add to soup. Cook 1 minute. Serve with a spoonful of whipped cream on top. Mrs. Chas. T. Leigh.

Corn Bouillon

1 qt. stock—veal, beef or chicken
1 can corn cooked in 2 c water. Strain.

White sauce made with 1 pt. of milk. Add 1 tsp whipped cream and a dash of paprika to each serving. Harriet Noyes.

Cream Soup

Boil together any left over vegetables or any one alone. It is best to add onion. Put through a sieve and use with milk to make a thin white sauce, 1 tbsp each of butter and flour to 1 pt. of liquid. If tomato is used add a tiny pinch of soda to both the milk and tomato while boiling, before combining. Mrs. Fred Elliott, Jr.

Cream of Mushroom Soup

1 qt. thin white sauce
1 lb. mushrooms cut fine and sauted in butter.

Add to white sauce. Season. Just before serving add 1 bouillon cube and stir until cube is dissolved. Serve at once with a spoonful of whipped cream on the top.

Mrs. J. T. Brownlee.

Puree of Peas

Rub can of peas through sieve and add 2 Steero cubes, 2 c of milk and thicken with 2 tsp of flour, add paprika and salt to taste.

Mrs. W. V. Bennett.

Potato Soup

Boil and mash 3 medium potatoes. Boil 1 chopped onion in 1 pt. of milk. Add to potatoes and season with ½ tsp celery salt, a bit of pepper and cayenne. Thicken with ½ tbsp flour cooked with 1 tbsp butter. Add a little chopped parsley and serve at once.

Oyster Soup

1 qt. milk
1 qt. oysters
2 tbsp butter
2 tbsp flour
1 tsp salt
Few grains pepper.

Drain oysters through wire strainer and reserve liquor—Examine each oyster for bits of shell. Put liquor on to boil, skim and strain through cloth. Scald milk and add gradually to butter and flour. Cook oysters in liquor until they are plump and edges curl slightly. Add this to milk foundation and serve immediately.

Mrs T. N. Crosby.

Potassium Broth (Health)

½ peck spinach
4 carrots
1 small bunch of celery
A little chopped parsley
Salt.

Cook slowly 20 minutes.

Mrs. A. H. Ellsworth.

Mutton Broth

Cut 1 lb. of neck of mutton in small pieces, cover with cold water and simmer gently several hours. Season and strain through cheese cloth. A tbsp of boiled rice or barley added at serving time gives additional nourishment and variety. The fat should be removed when cold.

Tuna Fish Chowder

2 tbsp fat
2 c diced potatoes
1 medium sized onion
½ c diced celery
13-oz. can tuna fish
1 pt. boiling water
1½ tsp salt
¼ tsp pepper
1 tbsp chopped pimento
1 pt. hot milk
1 tbsp butter
1 tbsp flour

Place fat and chopped onion in kettle and cook 5 minutes until onion is yellow. Add potatoes, celery and boiling water. Cook until potatoes are nearly done. Add tuna fish flaked with fork, salt, pepper, pimento, and hot milk. Bind with butter and flour. Cook 3 minutes and serve.

Mrs. R. N. Gould.

Cream of Tomato Soup

1 pt. tomatoes
2 slices onion
Boil 10 minutes, strain and to the juice add:
1 tbsp butter
1 tsp salt
1 tbsp cornstarch dissolved in cold water
1 tsp sugar
Let come to a boil, then add:
½ tsp soda
1 qt. hot milk.

Mrs. Geo. A. Nelson.

Vegetable Soup

Simmer a medium sized soup bone 4 or 5 hours. Add 2 tsp salt when half cooked. Take out meat and strain broth. 1½ hours before serving add the following and cook slowly: 1 c celery, 1 c carrots, 2 c potatoes, ¼ c onion, ¼ c green pepper all diced; 2 c finely shredded cabbage. Add some of the meat diced. A can of tomatoes may be added if desired, also 3 tbsp rice. Add 1 more tsp of salt when the vegetables are put in.

Mrs. Ray Crossman.

Canned Vegetable Soup

Wash, scald, peel and grind:

1 peck tomatoes
2 heads cabbage
1 doz. carrots
1 doz. onions
3 bunches celery
1 bunch parsley.

Mix well and add: 1 qt. water, 1½ tbsp salt to each gallon of the mixture. Boil until carrots are done. Seal while hot. Makes 9 or 10 qts. of soup.

Mrs. Louise E. Traver.

Fruit Soup

2 c water
1½ c fruit
Sugar to taste
2 c fruit juice—grape, cherry, etc.
3 level tbsp minute tapioca.

Boil water and tapioca until tapioca is clear. Add fruit juice and sugar. Lastly add fruit—cherries and diced cooked apples or white raisins and prunes are good. Serve hot or chilled with croutons.

Mrs. L. M. Jensen.

Noodles

½ lb. flour
2 tbsp lukewarm water
1 tsp salt
3 eggs
1 tsp butter.

Sift flour and salt; rub in butter, add gradually beaten eggs and water. Knead for 10 minutes. Roll out thin as possible and let stand for 15 minutes. Cut strips and let dry 30 minutes. When needed cook in boiling salted water 20 minutes. Drain in cold water

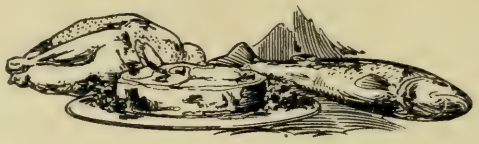
Mrs. Max Emmert.

Egg Noodles

4 tbsp cold water
1 tsp salt
3 eggs, well beaten
1 tbsp vinegar.

Mix and beat well, then add enough flour to make stiff enough to roll and roll as thin as possible. Cut in 3-inch strips and lay them on top of each other with a little flour between. Cut with a sharp knife in ¼-inch strips.

Mrs. Henrietta C. Smith.



Meat, Fish, Poultry, Game and Sauces

"Some hae meat and canna eat,
And some wad eat that want it;
But we hae meat, and we can eat;
Sae let the Lord be thankit."
—Burns

Meat Loaf

1½ lbs. of beef steak, ground
1½ c of boiling water
1½ c cracker crumbs
2 eggs
1/3 c butter
Salt, pepper and a little onion.

Bake 1½ hours. Mrs. Carl Brainard.

Meat Loaf

2 lbs. round steak
2 small onions
2 beaten eggs
Salt and pepper
¼ lb. salt pork
1 large potato
1 c milk.

Grind meat, onions and potato, add eggs, milk and seasonings. Bake 1 hour. Mrs. Ralph Smith.

Creamed Hamburger Toast

Into a frying pan put 1 tbsp of butter, or butter and lard. When hot, put in 1 lb. of hamburger steak, seasoned to taste with salt, pepper, and a little nutmeg. When brown, add a thickening made of 1 tbsp of flour and 1 c of milk or milk and water; add a piece of butter the size of a walnut, and pour over the amount of toast needed. Mrs. Fred Schrimpf.

Beef a la Mode

2 lbs. of beef
1 medium sized onion
1 small carrot
1 c vinegar
1 tsp salt
¼ tsp pepper
1 tbsp sugar
1 tbsp flour
1 tsp caramel.

Put small piece of suet into iron skillet, fry a few minutes, remove and put in meat. Brown all over and then add the onion cut into small pieces and 1 c water; as soon as the water boils away add the vinegar and later 1 c water; then the sugar, salt, pepper, and carrot. Boil slowly 2 to 2½ hours. Add water whenever it is needed; never let it cook dry. Remove meat, moisten flour with a little water to thicken gravy, add the caramel. Mrs. Fred Schrimpf.

Beef Loaf

2 lbs. beef (round)
½ lb. fresh pork
1 c sweet milk
Butter size of walnut
1 c bread or cracker crumbs
2 eggs
Pepper and salt
1 medium sized onion
1 green pepper and parsley if desired.

Grind meat, cut onions and pepper into fine pieces. Mix all together into a loaf, put in pan, cover with boiling water and bake one hour with cover. Mrs. M. E. Thomas.

Meat Loaf

1½ lbs. ground round steak
½ lb. ground pork butts
1 can tomato soup
2 beaten eggs
¾ c bread crumbs
Salt and pepper

Mix well and add a little water if too dry. Bake about 1 hour in a moderate oven. Mrs. John Brain.

Corned Beef Hash

Use either canned corned beef or left overs. Put through food chopper and also an onion. Add to potatoes which have been chopped together with stock or gravy. Cover tightly and bake slowly, or it may be cooked slowly on top of flame. Mrs. T. N. Crosby.

Beef and String Beans—German Style

1½ lbs. beef short ribs. Place in boiling water to cover, cook slowly until tender, skim, add 1 qt. string beans, 1 bay leaf, 1 onion. Cook 1 hour longer over medium fire. Thicken gravy with 2 tbsp flour, 1 tbsp of sugar, salt and pepper, 2 tbsp vinegar and serve.

Mrs. Fred Schrimpf.

Hot Dog Dainties

1 doz. Frankfort or small weiner sausages
4 level tsp baking powder
2 c milk (or milk and water)
4 tbsp lard
4 level c flour
1 level tsp salt.

Brush each sausage with mustard, mix all other ingredients to smooth dough soft enough to handle easily. Roll out to ¼-inch thick, cut in squares; place a sausage an each square; roll up and fasten securely by pinching dough together. Place in pan a little apart and bake in a quick oven. Mrs. Fred Schrimpf.

Casserole of Beef

Cut round steak in pieces to serve. Saute 3 tbsp onion in 1 tbsp butter, put onion in casserole, then brown steak in pan. Put this in dish over onions. Brown 1 tbsp flour in butter in pan, add 1½ c water, stir until thick. Add salt and pepper and 1 tbsp chopped parsley. Pour over the meat and bake ¾ hour. Then slice part boiled potatoes over this, cover and cook until tender. Mushrooms may be added.

Mrs. C. N. Humphrey.

Beef Porcupine

Spread 1½ lbs. ground round steak in the bottom of a bread pan, well greased. Cut 3 strips of bacon crosswise in ½ inch pieces and stick part way into the meat so that bits are sticking up all over it. Bake ¾ hour. There is enough salt in the bacon.

Mrs. C. N. Humphrey.

Hungarian Goulash

1 lb. hamburger
1 package spaghetti
4 cold boiled potatoes
3 onions
1 can tomatoes
1 small can peas.

Brown onions and meat and fry until done, add cooked spaghetti, tomatoes, peas and diced potatoes. Salt and pepper to taste. Place in baking dish and bake slowly until nice and brown.

Mrs. J. B. Pitzer.

Beef Patties with Noodles

1 lb. round steak
¼ lb. fresh pork
1 tsp salt
1 small green pepper
1 large onion.

Put ingredients through meat grinder, form balls and fry in skillet with ¼ lb. butter until done. Then into a kettle put 4 c water and 3 c strained tomato juice and let come to a boil. Remove patties and fryings to kettle and let simmer for ½ hour. Add noodles and cook until done. Mrs. Ray E. Hoenshell.

Spanish Noodles

1 lb. ground round steak
1 can tomatoes
Salt, pepper and chili powder
Noodles (2 eggs)
3 medium sized onions
1 c hot water
1 tbsp butter
Suet.

Form meat into patties and fry with onions in suet until a nice brown. Cut up, add hot water, tomatoes, butter, salt, pepper, chili powder. Let simmer until well blended. Add noodles and cook 5 minutes.

Mrs. G. H. Baker.

Spanish Steak

1 lb. round steak
6 medium sized onions
1 pt. tomatoes.

Have a round steak cut from the lower edge rather thick; chop slightly with a knife and put over it a layer of onion slices that have been parboiled and drained. Over them pour 1 pt. of stewed tomatoes, salt, pepper, and a bit of bay leaf, and sprinkle all with a little grated cheese. Cover and bake in a moderate oven until tender.

Mrs. Elmer Thomas.

Spanish Steak

Take a round steak that has been cut 1½ inches thick, pound into it as much flour as possible. Have a skillet ready with butter enough to sear well on both sides. Season a small can of tomatoes with salt, pepper and butter, and 2 onions chopped fine. When boiling, pour over steak and bake 45 minutes. Mrs. Russell.

Tamale Pie

2½ lbs. ground beef
½ lb. ground pork
1 can tomato soup
1 chopped green pepper
2 c yellow corn meal
2 eggs, slightly beaten
1 level tbsp salt
½ c cooking oil
1 can shoe peg corn
1 small can ripe olives
1 chopped pimento
1 c milk
1 chopped onion.

Brown onion and meat in oil. Add remaining ingredients, mix well and pour in greased baking dish. Bake slowly for ½ hour, increase heat and bake ½ hour longer. Mrs. Jesse Haugh.

Spaghetti with Hamburger

Cut 4 slices of bacon in small pieces and brown in a frying pan. Add 1 lb. hamburger and stir until slightly cooked, about 3 minutes. Add 1 package spaghetti, cooked and blanched. Add 1 can tomato soup and 1 can water. Season with salt and paprika. Bake slowly for about ½ hour. Serves 9 or 10 people. Mrs. F. P. Rutherford.

Round Steak with Spaghetti

1½ or 2 lbs. ground round steak
1 can tomatoes
2 medium onions
1 box spaghetti or macaroni.

Boil spaghetti in salted water. Brown meat in butter, add onions and tomatoes, then spaghetti, drained. Cook slowly an hour or so.
Mrs. Victor B. Smith.

Flank Steak with Vegetables

1 large flank steak or 2 small ones
2 c canned tomatoes
Salt and pepper
2 c diced carrots
2 c celery
1 slice onion.

Dredge meat with flour and sprinkle with salt. Brown on both sides, add vegetables and sufficient water to cover the meat. Cover and let simmer until tender, 1 to 2 hours. Serve with juice and vegetables.
Mrs. Victor B. Smith.

Macaroni Loaf

2 small c dry macaroni
2 c white sauce
½ lb. dried beef
1 egg.

Boil and drain macaroni. Make cream sauce of 2 tbsp butter, 2 tbsp flour and 2 c milk. Beat egg into sauce, when cool, Put in layers in buttered mold, with macaroni on the outside. Cover and steam or bake in oven, in pan of water for 2 hours. Turn out and serve with tomato sauce. Mrs. Kenneth Finlayson.

Chili

2 tbsp butter
2 lbs. hamburger
1 small can tomatoes
Salt
1 large onion, chopped
1 can kidney beans
2 tsp or more chili powder.

Fry onion until brown, add meat and fry. Wash beans and add with other ingredients. Simmer an hour or more. Red pepper may be added if one likes it pretty hot. Wilma Baker Wolf.

Chili Con Carne

1 lb. ground beef
1 onion
1 can tomatoes
1 can red beans
Chili powder to taste
1/3 package noodles
1/3 c chopped celery
½ green pepper, diced
Salt, pepper and sugar.

Brown meat and chopped onion in a little bacon fat. Combine with cooked noodles and other ingredients. Simmer about 1 hour, stirring frequently. Add water when necessary. Mrs. C. O. Webb.

Chili

1½ lbs. fresh pork off ham
1½ lbs. round steak of beef
6 Chili peppers
1 medium onion
3 or 4 sections of garlic bulb
¾ tbsp Chili powder
1 lb. Chili beans
Salt to taste.

Soak beans over night and cook ½ day, don't let them go to pieces. Grind meats, peppers and onions. Take the garlic sections, cut in two and tie up in small cloth. When Chili is cooked take out the garlic and throw it away. Add Chili powder and salt, pour on enough water to cover well. Cook 1 hour. Then add the beans. You will likely have to add more water before it is well cooked.

Mrs. J. C. Kinnard.

Baked Virginia Ham

Select a small ham or obtain the butt end of a large one. Cover with cold water and add 1 c vinegar, ½ c molasses or 1 c brown sugar and 1 tbsp sage. Also add cloves, allspice and onion. Boil several hours and cool over night in liquid. Drain, peel and dot with whole cloves. Place in roaster with some of the liquor and 1 c grape juice. Cover ham with brown sugar and bake until tender. Baste frequently.

Mrs. Wray M. Scott.

Baked Ham and Noodles

Make noodle dough, roll thin and cut in pieces 1 inch by ½ inch. Boil and blanch. Grind boiled or baked ham and put layers of ham and noodles in baking dish. No salt. Beat 1 egg, add enough milk to make moist and pour over meat. Bake ½ or ¾ hour.

Mrs. N. J. Baker.

Ham Loaf

2 lbs. ham
2 lbs. veal
(or 1 lb. ham and 3 lbs. veal, ground raw)
1 c bread or cracker crumbs
1 c milk
2 eggs, beaten
Salt to taste.

Bake slowly for about 3 hours. Mrs. T. N. Crosby.

Cold Ham Loaf

1 lb. cold boiled ham, sliced thin
Grated American cheese
Dash cayenne
3 tbsp dry mustard
¼ tsp pepper
2 tbsp catsup.

Mix mustard, pepper and catsup and spread a thin layer on a layer of ham. Sprinkle with grated cheese. Another layer of ham, etc., until all is used. Press each layer down tightly. Bake 15 minutes. Cool, chill and slice through all layers in thin slices.

Mrs. Ralph Beckley.

Ham a la King

2 slices smoked ham
2 green peppers
1 red pepper
1 large tbsp butter
1 qt. milk
1 c peas
Flour to thicken.

Melt butter in skillet and add ham diced and peppers chopped rather fine. Cook about 10 minutes, add milk; when about to boil add thickening. When desired consistency, add peas, juice drained off. Serve on hot tea biscuits or toast. Serves eight.

Mrs. H. J. Andrews.

Luncheon Ham

2 c cooked ham, chopped fine
Mix mith ½ c melted butter
1½ c bread crumbs
Sauce for same
4 hard boiled eggs, chopped fine

Cook as for white sauce:

3 tbsp butter
3 tbsp flour
2 c milk.

Mix as for au gratin potatoes. Bake in slow oven.

Mrs. D. Y. Allan.

Ham Loaf

3 lbs. ham
½ lb. fresh pork
Salt and pepper to taste
1 c bread crumbs
3 slices bread soaked in water
1½ lbs. round steak
3 eggs.

Mix well together and form into a loaf. Bake 1½ hours. This will serve sixteen.

Mrs. H. J. Crapenhoft.

Ham Loaf

2 lbs. pork butts
1 lb. ham
2 eggs
1 medium sized onion
1 c bread crumbs
Pepper to taste.

Grind the meat. Mix all ingredients together and form into a loaf. Place in oven and bake 1½ hours, pouring over the loaf 1 c strained tomatoes about a ½ hour before removing from oven.

Mrs. J. A. Douglas.

Ham Loaf

2 lbs. lean pork butts, ground
2 eggs, beaten
1 handful oatmeal
¼ tsp pepper
20 whole cloves
1 lb. smoked ham, ground
1 c milk
1 c cracker crumbs
No salt
1 c tomato soup.

Mix all ingredients but soup and cloves and pack in 2 loaf pans. Bake in medium oven 1 hour then stick 10 cloves in each loaf and pour over tomato soup. Return to oven for ½ hour. Serve with mustard dressing.

Mrs. J. G. Price.

Ham and Pork Loaf

2 lbs. lean fresh pork, ground
2 eggs, beaten
1 c cracker crumbs
1 tbsp Worcestershire sauce
1 lb. smoked ham, ground
1 c milk
Salt
Red or green pepper or onion if desired.

Make into a loaf and pour over it 1 can tomatoes. Set in a pan of water and bake about 2 hours.

Mrs. L. L. Evans.

Ham Loaf

1½ lbs. fresh, lean pork, ground
1 beaten egg
1 can tomato soup
¾ lb. smoked ham, ground
1 c rolled oats
1 c cold water.

Mix water and soup. Combine ½ with other ingredients for a loaf and pour the rest over the top. Bake slowly 1 hour or more.

Mrs. Irving H. Arey
Mrs. H. B. Noyes.

Ham Loaf

1 lb. ham, ground
16 rolled crackers
6 tbsp milk or cream
2 lbs. veal, ground
2 beaten eggs.

Mix and put in baking powder cans about ¾ full. Steam 3 hours.

Mrs. Howard D. Talbott.

Ham Casserole

2 c ground cooked ham
2 c boiled spaghetti
Salt and dash of paprika
2 c strained tomatoes
1 chopped green pepper.

Mix and pour into a buttered casserole. Sprinkle the top generously with cheese and bake in a moderate oven until nicely browned.

Mrs. W. J. Traver.

Stuffed Pork Tenderloins

Have two pork tenderloins split open lengthwise. Make a dressing of bread, butter, sage, salt, pepper, onion, if desired, and enough water

to moisten. Salt the meat and put the dressing between the two pieces. Place a strip of bacon on each side and tie up well. Bake in a covered dish at least an hour, basting frequently.

Mrs. John B. Brain.

Arabian Stew

One pork chop for each person. Roll in flour and brown in skillet. Place in baking pan and salt. On each chop place 1 tbsp raw rice, 1 slice tomato, 1 slice onion and salt each addition. Cover with boiling water and bake 1½ or 2 hours. Remove slice of onion before serving.

Mrs. C. B. Ayres
Mrs. J. B. Pitzer.

Savory Pork Chops

4 chops cut thick
1 tbsp catsup
1 tsp mustard
1 tbsp melted butter
1 tbsp Worcestershire sauce
¾ tsp salt.

Brown chops in frying pan, spread with above mixture and bake 1½ or 2 hours in a very slow oven. Mrs. C. O. Blandin.

Baked Pork Chops

6 thick pork chops
1 large onion
1 c cold water
6 level tsp raw rice
1 can tomato soup
Pepper and salt.

Cook rice in boiling water for 15 minutes. Put chops in baking pan; lay a slice of onion on each chop, a tsp of the cooked rice on the onion. Add soup, water, pepper and salt. Bake in a slow oven 2 hours.

Mrs. T. H. Worst.

Luncheon Pork Chops

Place a thick slice of Bermuda onion on each chop and a thick slice of tomato on the onion. Season well with salt and pepper. Bake in covered roaster for ¾ hour. Remove lid to brown if necessary. Small potatoes may be placed around the chops in roaster.

Mrs. A. F. Deicken.

Baked Pork Chops

Take large pork chops or pork steaks and season well with salt and pepper. Dip in beaten egg, then rolled cornflakes. Brown on both sides in fat in skillet, place in a baking dish and cover with hot milk which has been heated in the skillet. Bake slowly for 2 hours. Add milk while baking, if necessary, as chops should be covered.

Mrs. A. F. Deicken.

Stuffed Pork Chops

Have pork chops cut once and a half as thick as usual for chops to fry, and have a pocket cut in the side. Fill with a good dressing and fry on both sides until brown. Put in baking dish, pour frying with a little milk or water over them and steam 1 hour.

Mrs. R. N. Gould
Mrs. H. B. Noyes.

Meat Loaf

2½ lbs. ground pork shoulder
(Part beef may be used)
3 eggs
½ c ground green pepper
Small onion
1 c milk
1 c cornflakes
1 can pimentoes, cut up
1 tbsp salt.

Mrs. Hugh Wallace.

Pork with Tomatoes

1 lb. ground lean fresh pork
2 oz. cooked noodles
1 tsp salt
½ c uncooked rolled oats
1 tbsp chopped onion
½ tsp pepper.

Mix well, put in baking pan and pour over the top 2 c unstrained tomatoes. Bake slowly 1½ hours and no longer.

Mrs. C. E. Fuhrer.

Casserole Meat for 200

48 lbs. meat, 1 lb. pork to 2 lb. veal
4 loaves of bread crumbs
8 qts. milk
16 cans peas
Seasoning.

Boil meat until tender and shred. Combine all and bake. A small recipe may be made as follows:

2 lbs. veal
1 lb. pork
Bread crumbs and seasoning
1 can peas
1 pt. thin white sauce.

Mrs. H. B. Noyes.

Creole Meat Loaf

1½ lb. chopped beef or veal and pork
1 small onion
1 large green pepper
2 small pickles
1¼ tsp salt
¼ tsp pepper
¼ tsp paprika
1 pimento
Tomatoes to moisten.

Mix and press into baking dish. Bake, uncovered in hot oven for about 1 hour.

Mrs. C. O. Webb.

Chicago Chicken

1 lb. fresh pork shoulder
1 lb. thinly sliced veal steak
10 meat skewers
10 paper frills.

Put rather small pieces of meat on the skewer, alternating pork and and veal. Shape with the hand so it resembles a chicken leg. Sprinkle well with salt and pepper, roll in flour, egg and cracker crumbs seasoned and place in roaster containing part butter and part cooking fat. Have fat hot. Brown in hot oven, turning occasionally. Cover and bake slowly, 1 hour in all. Cover skewer ends with frills and serve. This amount makes 8 or 10 legs.

Lucy Harte
Mrs. C. Lundgren.

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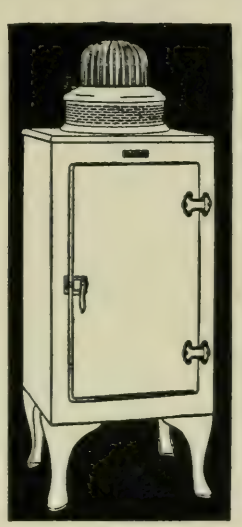

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Miller's Meat Loaf

2 cups MILLER'S CORN FLAKES; 3 lbs. Ground Beef; 1 Egg; ½ teaspoonful Salt; ½ pound Salt Pork; ½ cup Milk; 1 teaspoonful Pepper; ½ teaspoonful Onion Salt. Mix ingredients thoroughly, bake slowly for about three hours.

Miller's Cocoanut Macaroons

2 egg whites beaten stiffly
1 cup sugar
1 cup cocoanut
1½ cups MILLER'S CORN FLAKES, slightly crushed.
1 teaspoon vanilla.

Beat egg whites well. Add sugar gradually. Then mix in carefully the other ingredients as named. Bake in moderate oven for 20 minutes. Makes about 30 macaroons, dropped by the spoonful on buttered tins.

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Cottage Pie

3 c finely chopped meat
3 tbsp butter
1½ c stock
1 egg yolk
Mashed potatoes
2 slices onion
2 tbsp flour
Salt and pepper to taste.

Melt butter, brown onion in it, add flour, stir until smooth; add stock, simmer 5 minutes, season, add meat, turn into a buttered baking dish, cover with mashed potatoes, brush potato with the yolk of an egg, and brown in oven.

Lucy Harte.

Pigs in the Blanket

Make the following pie dough:

8 tbsp flour
2 tbsp lard
Enough water to roll (about 4 tbsp)

Cut in pieces big enough to wrap around the little pigs.

Pigs: To 1 lb. of pork sausage, add 6 slices of white bread, which has been soaked in cold water and the water squeezed out. Make into oblong rolls about 3 inches long and 1½ inches thick. Wrap in pie dough and bake in oven.

Mrs. J. E. Jarman.

Link Sausage and Rice

Cook 1 c rice in 3 c boiling, salted water. Cook until tender in a little water 1 medium sized onion, chopped, 1 pepper, diced, 3 or 4 stalks of celery, cut fine. Add 1 pt. tomatoes and 1 tsp salt. Fry 1 lb. link sausage, cut in quarters, and pour off ¼ of the fat. Add rice, tomatoes, vegetables and seasonings. Put in casserole, cover with buttered bread crumbs and bake 1 hour in a slow oven.

Mrs. Ray Crossman.

To Blanch Sweetbreads

Soak in cold water 1 hour, change water once or twice, cover with cold water and add:

1 tsp salt
1 tsp lemon juice or vinegar
3 cloves
3 pepper corns
1 sprig parsley
½ bay leaf.

Simmer gently 20 minutes, drain, cover with cold water, drain again, remove fibers and pipes.

Lucy Harte.

Broiled Sweetbreads

Parboil a sweetbread, split crosswise, sprinkle salt and pepper and broil 5 minutes. Serve with Lemon Butter.

Cold Tongue

1 small veal tongue
2 tbsp gelatin
1 small bottle stuffed olives
3 tbsp mayonnaise
2 c stock
1 tsp prepared mustard
3 hard boiled eggs.

Boil tongue until tender, remove skin. Add a little salt, pepper and

onion juice to flavor. Soak gelatin in ½ c cold water for 5 minutes then add to the boiling stock. When cool, stir in the mustard and mayonnaise. Mold in alternate layers of sliced, cold tongue and sliced olives, then the sliced eggs. Pour liquid over all and let harden.

Mrs. W. J. Caesar.

Lemon Butter

1 tbsp lemon juice
4 tbsp butter

Cream butter and add slowly lemon juice. Lucy Harte.

Veal Gelatin Loaf

3 c cooked, diced veal
½ c cold veal stock
½ c chopped boiled egg
2 tbsp chopped pimento
½ tsp celery salt
2 tsp salt
3 tbsp gelatin
1 c boiling veal stock
2 tbsp chopped green pepper
1 tsp minced onion
½ tsp paprika
2 tbsp chopped sweet pickle.

Soak gelatin in cold stock for 5 minutes, add boiling stock and stir until dissolved. Add all ingredients and pour into a mold. Set in a cold place for 2 hours or more. Turn out on serving dish and garnish with slices of lemon. Mrs. M. M. Kline.

Veal Loaf

2 lbs. ground veal
2 eggs
1 c tomatoes
1 large tsp salt
1 medium sized onion
¼ lb. ground salt pork
1 c bread crumbs
Juice of 1 lemon
Pepper, nutmeg
Green pepper, if desired.

Bake in pan set in water for ½ hour, remove pan of water and continue baking 1 hour, slowly. This serves 10. Mrs. Lee Gibson.

Baked English Mutton Chops

To prepare this tasty meat dish, purchase saddle mutton chops, 1 inch thick. Sear well in a frying pan and place in roaster in oven. Cover with stewed tomatoes, season with salt and pepper and cook down until meat is tender, 1½ hours or more. Mrs. G. A. Sachs.

Meat Loaf

1 lb. veal
1 beaten egg
½ c milk
1 tbsp cracker crumbs
Pepper and salt
½ lb. lean pork
1 green pepper, chopped fine
1 small onion, chopped
Minced parsley.

Put half of this in a baking pan, then place 3 hard-boiled eggs lengthwise and cover with remaining meat. Pour 1 small can tomatoes. Bake 1 hour. Mrs. A. F. Deicken.

Veal Birds

1½ lbs. veal steak
2 large slices bacon
Parsley
Salt and pepper.

Cut veal into 8 or 9 pieces. Sprinkle each piece with salt and pepper.

Cut bacon into same number of pieces. Place one piece bacon and small sprig parsley on each piece veal. Roll veal using tooth picks to hold (to look like a bird). Then roll veal birds in flour. Brown in hot butter or bacon drippings. Partly cover with water and allow to simmer for 1½ hours. Remove tooth picks and serve.

E. I. Tebbens.

Browned Veal

Cut veal steak in pieces for serving and dip in flour, egg and crumbs. Brown in skillet, pour over some water, cover and let simmer 1 to 1½ hours. Serve in gravy thus formed. Season to taste.

Mrs. N. J. Baker.

Pressed Veal

2 lbs. veal, cooked and ground
2 eggs
1 c milk
1½ c veal stock

Heat thoroughly in double boiler. Add 2 tbsp butter, pepper and salt to taste and ¼ c cracker crumbs. Line pan with wax paper, pour in mixture, cover with wax paper and bake in moderate oven 20 minutes.

Mrs. Donald E. Geesaman.

Chop Suey for Eight

1 lb. veal, cut in small pieces
1 onion
1 c small mushrooms
Fried noodles
2 c or more chopped celery
Salt and pepper to taste
1 can bean sprouts.

Combine ingredients, add stock or water and cook slowly 2 or more hours. Thicken slightly and serve on fried noodles.

Mrs. J. P. Keller.

Peanut Loaf

1 c cottage cheese
1 c bread crumbs
1 c milk
1 c chopped peanuts
1 tbsp chopped onion
3 tbsp chili sauce.

Mix and bake 35 minutes.

Mrs. Harry M. Binder.

Top Crust Dishes

Sift together 1 c flour, 2 level tsp baking powder and ¼ tsp salt. Work into this 2 tbsp shortening, a little less, if butter. Spread over left-over, cut up meat, vegetables or any kind of fruit and bake in a moderate oven ¾ hour.

Mrs. Adnee V. Hamilton.

Baked Spaghetti

1 package spaghetti
1 can tomato soup
1 small can mushrooms
1 can tomatoes No. 2½
3 oz. bacon
3 oz. celery cut fine
1 tsp salt
½ tsp red pepper
1 large onion cut into small cubes.

After cutting bacon in cubes, and onion in small cubes, fry bacon and onion together. Then mix all together in baking dish. Sprinkle cheese on top. Bake about 30 minutes.

Mrs. R. N. Gould.

Baked Dish

Take any kind of cold meat, chop fine, add 1 c cold chopped potatoes, 1 c bread crumbs, 2 well beaten eggs, a little butter and salt and pepper to taste, moisten with hot water, mix well, place in a baking dish and bake very slowly 1 hour.

Dumplings for Meat

2 c flour
2 tsp baking powder
¼ tsp salt.

Sift together and mix with 1 c sweet milk, or enough to make a stiff batter. Drop with spoon into boiling broth and cook uncovered about 20 minutes. Dumplings will not fall if left uncovered.

Mrs. Bessie F. Hamilton.

Easy Dumplings

1 beaten egg
3 tbsp milk
Salt
1 tsp baking powder with flour enough to stiffen.

Mrs. Morton Vienot.

Breakfast Dish

1 small can fish flakes
2 eggs
2 c milk.

Beat the eggs, add ½ c milk, mix in fish flakes, dredged slightly in flour, then the rest of the milk. Pour into buttered dish, dot with butter and bake in moderate oven until nicely browned. If in a hurry, this may be heated on top of the stove, until slightly thick, stirring constantly. Be careful not to boil. Place under boiler for about 10 minutes to brown on top. Mrs. Chas. Ross

Carrot Ring

½ c grated raw carrots
½ c cracker meal
Salt
4 eggs
1 c whipped cream
Pepper and paprika.

Mix grated carrots with crackers, beaten yolks and seasoning. Fold in cream and beaten whites. Bake in buttered ring mold about 30 or 35 minutes in a pan of water. To serve, turn on a platter and fill the center with creamed crab, oysters or chicken. Green peppers may be added. Mrs. Willard Slabaugh.

Creamed Crabs with Mushrooms

4 c flaked crab meat
1 4-oz. can mushrooms
1 small can pimentoes
Grated cheese
2 eggs
1 c cream sauce
Salt and paprika
Buttered crumbs.

Beat eggs and stir into crab meat; add drained mushrooms and pimento cut fine. Add cream sauce well seasoned. Pour in buttered baking dish, sprinkle over with grated cheese and buttered crumbs. Bake in a moderate oven for 25 minutes. Mrs. C. R. Field.

Deviled Crab

1½ tbsp flour	1½ tbsp butter
1½ c milk	1½ c crab meat
3 hard boiled eggs	Seasoning
Patty shells or toast	A bit of cayenne.

Flake crab meat, cut up egg whites, mash yolks, mix all and serve in patty shells or on toast. Make cream sauce of the flour, butter and milk. Mrs. S. V. Griffin.

Fish Souffle

1 lb. halibut (broken up in small pieces). Soak 1½-inch slice of bread (with crust taken off) in ½ pt. cream. Whip fish, cream and bread, and yolks of two eggs. Fold in the beaten whites. Put in greased pan and bake 45 minutes. Serve with Tartar Sauce.

Mrs. O. F. Hubbell.

Creamed Lobster and Mushrooms

1 lb. lobster meat	1 lb. mushrooms
1 green pepper	1 pimento
¼ tsp salt	Paprika
2 tbsp butter	2 tbsp flour.
2 c milk	

Make cream sauce of butter, flour and milk, add other ingredients and serve on toast. Tuna and crab may be prepared the same way.

Mrs. R. O. Bell.

Baked Oysters

1 egg	1 c oysters and liquor
2/3 c cracker crumbs	½ tsp salt
Pepper	1/3 c crumbs.

Beat egg, add oysters, 2/3 c crumbs, salt and pepper. Pour mixture into a buttered pie plate. Sprinkle with 1/3 c crumbs, dot with butter and bake until crumbs are brown and crisp. Serve hot with cranberry sauce. Mrs. J. L. Doan.

Scalloped Oysters

2 c oysters	4 tbsp melted butter
¼ c cream	Salt, pepper
2 tbsp oyster liquor	Chopped parsley
1¼ c cracker crumbs	Celery salt.

Butter a baking dish. Sprinkle with crumbs that have been mixed with butter; put in half the oysters that have been drained and cleaned and sprinkle with seasonings. Add another layer of crumbs, the rest of the oysters, seasonings and more crumbs. Pour over these the liquids. Bake 30 minutes in a hot oven. Lucy Harte.

Salt Mackerel

Have the butcher scrape thoroughly the outer skin of the mackerel. Soak in cold water all night, boil 10 or 15 minutes, remove to platter, dot with butter and pepper. Garnish with parsley. Serve with plain boiled potatoes. Mrs. E. H. Pickard.

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Salmon Loaf

1 lb. can salmon
1 pt. milk
1 tsp salt
3 beaten eggs
2 c corn flakes
2 tbsp butter
Pepper.

Scald milk, cool, add eggs, then other ingredients. Bake 40 minutes in greased pan. Have oven hot at first. Mrs. C. C. Johnson.

Salmon Loaf

1 lb. can salmon, flaked
3 eggs, beaten separately
1 tbsp butter
½ c cracker crumbs.

Put into a loaf pan, well greased, and bake 40 minutes, with pan placed in another containing water. Mrs. George Tunison.

Salmon Loaf

1 can red salmon
4 eggs, well beaten
2/3 c bread crumbs
4 tbsp melted butter.

Mix salmon, flaked and drained, with butter and crumbs, add eggs. Place in a buttered mold and steam in the oven for 1 hour.

Dressing for Salmon Loaf

1 c milk
1 egg
Season to taste
1 tbsp flour
Liquor from salmon.

Cook a few minutes and serve around the salmon loaf. Garnish with slices of lemon. Mrs. Harry M. Binder.

Salmon Souffle

2 c cooked salmon
2 tbsp flour
4 eggs
½ tsp salt
2 tsp Worcestershire sauce
2 tbsp butter
½ c milk
¼ tsp pepper
1 tsp lemon juice.

Mince salmon very fine. Make cream sauce of butter, milk and flour. Add well beaten egg yolks and seasoning. Mix with salmon. Fold in the stiffly beaten whites. Put in greased baking dish, set in pan of hot water and bake in a moderate oven 20 to 25 minutes. Serve at once. Mrs. Carl Baum.

Tuna, Carrots and Peas

1 large can tuna fish
1 c carrots
1 can peas
Rich white sauce.

Dice carrots, cook in water from can of peas. Combine all in rich white sauce, pour in greased baking dish, cover with crumbs and bake until brown. Mrs. H. B. Noyes.

POULTRY AND GAME

Chicken Pie

2 c flour
4 tsp baking powder
1 egg, beaten well
½ tsp salt
2 tbsp shortening
1 c milk.

Rub shortening into flour mixed with salt and baking powder. Add egg to milk and combine all. If too stiff, add more milk. Place batter, by the spoonful, over the well cooked, boned chicken that is covered with gravy and seasoned with 2 tsp butter, salt and pepper. Bake in a moderate oven. Reserve some of the gravy to be used in serving the pie. Mrs. L. S. Lambert.

Miss Harmon's Chicken Pie

Stew a chicken and pick the meat from the bones in good sized pieces. Put the meat in a good sized baking dish and pour over the following sauce:

3 tbsp flour
2 c chicken broth
3 tbsp butter
1 c cream or milk.

Melt the butter, add flour, stir to a cream and add warm broth. Cook well and add cream last. Save part of the sauce to serve with the pie. Heat the meat and the sauce in the baking dish boiling hot, then spread over the following batter and bake in a hot oven about 20 to 25 minutes. Crust:

2 c flour
1 tsp salt
1 egg
2 tbsp butter
2 tsp baking powder
2 c milk.

Sift the flour, salt and baking powder together, rub in the butter and pour in the beaten egg and milk. It should be the consistency of pancake batter. This serves 10 to 12 people and is a never fail recipe

Mrs. Clara Maxwell.

Chicken Souffle

Melt 1 tsp butter, add 1 tsp flour, and pour on gradually ¼ c milk; then add 1 tbsp soft bread crumbs and 1/8 tsp salt and cook one minute. Remove from fire, add ¼ c cold cooked chicken finely chopped, and fold in white of one egg beaten stiff. Turn into buttered mold, and set in pan of hot water. Bake in a moderate oven until firm. Remove from mold and pour around thick white sauce.

Lucy Harte.

Chicken Terrapin

Meat of 1 cooked chicken, diced
6 chopped hard boiled eggs
¼ lb. butter
1 pt. cream or milk
1 pt. rolled crackers
1 pt. oysters, drained.

Mix, pour in buttered dish and bake long enough to heat through and the oysters will be cooked. Mrs. C. N. Humphrey.

Chicken Spaghetti

1 chicken, boiled
1 small green pepper
3 tbsp grated cheese
1 package spaghetti
½ small bottle catsup
1 can peas

Remove chicken from the bones and mince. Cook the spaghetti in the broth. Combine all ingredients, adding peas last and thicken.

Mrs. E. L. Platner.

Chicken au Gratin

1 c macaroni
1 large can mushrooms
½ green pepper, chopped
1½ to 2 c cooked chicken, diced
4 c salted water
Condensed milk
1 pimento, chopped
Buttered crumbs.

Cook macaroni 20 minutes in salted water and blanche with cold water. Use juice from can of mushrooms and enough condensed milk for 2 c cream sauce, well seasoned. Mix cream sauce and macaroni. Place half in bottom of a casserole, then mushrooms, pepper, pimento and chicken, then the remaining macaroni. Cover with the crumbs and bake 30 minutes in a moderate oven.

Mrs. Ray Crossman.

Macaroni Ring with Chicken

1 c cooked macaroni
1 lb. grated cheese
1 small onion, grated
Salt and pepper
1 c bread crumbs
½ c melted butter
2 tsp chopped parsley
1 small can pimento
1 c cream
4 eggs, beaten separately
Creamed chicken.

Bake in a ring mold in water 1¼ hours. Turn out on a platter and fill center with creamed chicken. Mrs. C. Lundgren.

Macaroni and Chicken

1 chicken, cooked and diced
1 package saladroni or macaroni rings
1 can mushrooms or 1 lb. fresh ones
1 green pepper
Pimento.

Cook and blanche macaroni. Make white sauce of chicken stock, add other ingredients and put in baking dish. Pour over this a little cream and top with buttered crumbs. Brown in oven. Serves 12 to 16.

Mrs. H. W. Ahmanson.

Chicken and Macaroni

5 or 6 lb. chicken
1 lb. veal
2 packages shellroni.

Cook chicken and veal until tender. Remove meat and cook shellroni in the liquor. Dice meat and add to shellroni. Mix well and put in large, shallow pan. Cover with cracker crumbs and pour melted butter over the top. Bake in hot oven for 10 or 15 minutes.

Mrs. Ralph Smith.

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Chicken a la King

1 c fresh mushrooms
2 tbsp melted butter
½ tsp salt
3 c cooked, diced chicken
2 egg yolks
1 tbsp lemon juice
½ green pepper, chopped fine
2 tbsp flour
2 c cream
¼ c butter, creamed
½ tsp onion juice
¼ tsp paprika.

Cook mushrooms, green pepper and butter 3 minutes, add flour and salt and cook until frothy. Add cream and, when boiling begins, add chicken and creamed butter. Beat in yolks, add other ingredients and cook until thick. Cook it all in a 2 qt. double boiler.

Mrs. Irving C. Palmer.

Chicken with Rice

Cut chicken in pieces and brown in skillet. Add water, a little onion, tomato and green pepper. Cook rice until nearly done. Then combine chicken and rice with enough moisture to cook the rice well done. Add a small bottle of stuffed olives. To serve, heap rice in center of platter and encircle with chicken, garnished with parsley. Veal may be used.

Mrs. V. C. Batie.

Chicken or Turkey Timbales

3 c minced chicken or turkey.
½ c milk
1 tsp minced parsley
3 eggs
1 c bread crumbs
1 tsp salt
4 tbsp melted butter.

Cook the crumbs in the milk until thick, add chicken, salt, parsley and butter. Separate the eggs, beat yolks and add to the chicken, then fold in the stiffly beaten whites. Turn into greased molds and set in pan of water. Bake about 35 minutes in a moderate oven or until firm. Serve with mushroom sauce.

Mrs. L. M. Jensen.

Chicken Croquettes

1 pt. chopped, cooked chicken
1 c cream
2 tbsp cornstarch
1 pt. bread crumbs
Salt and pepper
4 eggs
1 tsp onion juice
3 tbsp butter.

Melt butter, stir in cornstarch, pour in cream and cook until it thickens. Add meat and seasonings and boil for 2 minutes. Beat up 2 of the eggs, add and set aside to cool. Shape into neat croquettes, roll in fine bread crumbs, in the remainder of the beaten eggs and again in crumbs. Fry in smoking hot fat, drain and serve at once.

Mrs. Frank Corzine.

Pressed Chicken

Prepare the fowl as for salad, chopping very fine. Add 1 c finely chopped celery and 1 tsp salt. Dissolve 1 tbsp Knox gelatin in ½ c cold water and add to 1 pt. well seasoned hot chicken stock. Pour

this over the chopped chicken and place in mold to harden. Serve very cold on lettuce leaf with mayonnaise.

Mrs. John Dindinger.

Noodle Ring

¾ c small noodles, cooked and drained
1 c grated cheese
1 c soft bread crumbs
1/3 c milk
Salt
1 tbsp chopped parsley
½ tsp chopped onion
1/3 c melted butter
3 eggs, well beaten.

Combine and put in ring mold in pan of hot water and bake ½ hour. Fill center with creamed mushrooms and chicken or sweetbreads.

Mrs. H. M. Hundley.

How to Fry Chickens that are Old

Cut chickens up in small pieces and roll in flour and salt. Fry in skillet until nice and brown. Place in stone jar or casserole, cover with hot water, cover casserole and bake in slow oven about 2 hours. Make gravy by pouring water off from chicken into pan that was used to fry it in. Wild game may be cooked this way.

Mrs. L. E. Traver.

Braised Duck, Brown Sauce and Hominy Balls

1 good sized duck
1 c chopped celery
1 egg
1 tsp meat extract
1 pt. boiling water
½ c bread crumbs
1 tsp salt
½ tsp pepper
1 chopped onion
1 chopped carrot
1 tbsp butter
1 can hominy or corn.

Singe and clean duck and put in baking pan with onion, celery and carrot. Dissolve extract in boiling water. Pour over duck, add salt and pepper, brown quickly, baste, cover and cook slowly 1 hour. Make hominy in balls, dip in flour, beaten egg, roll in crumbs and fry in hot fat. Rub flour and butter together, mix with a little water and add to liquid in baking pan to make grown gravy. Season to taste. Strain gravy over duck, place hominy balls around and serve.

Mrs. Fred W. Schrimpf.

How to Prepare Game

Rabbits: Skin, clean and thoroughly wash the rabbit. Wipe dry. Line the inside with sausage meat or force meat. Tie up. If desired, the rabbit may also be cut into pieces. Place in a baking pan and baste with water and butter. Bake until brown and tender, 1 to 1½ hours. Just before it is done, add to the drippings 1 c cream and water enough for gravy. Thicken the mixture with flour and add 2 tbsp currant jelly.

Squirrels: These may be prepared in the same manner as rabbits.

Pigeons: Clean pigeons and rub outside with salt and pepper. Split them and place in a pan with some water. For each bird add a piece

of butter the size of an egg. Roast quickly, baste often, until brown. Prairie Chicken, Partridge and Pheasant may be prepared the same as pigeon.

Tame Duck: Skin and clean duck. Soak in milk over night, then rinse in cold water. Spike with salt pork and put in a pan, Dutch oven preferred. Brown in butter, make thick gravy with milk. Pour over duck and bake 1 hour or until tender.

Wild Duck: Parboil with small peeled carrots a few minutes to absorb strong flavor. Drain and leave 1 carrot inside of each duck. Lay in cold water for ½ hour. Drain, discard carrot and season with salt and pepper. Baste with butter and water and bake until tender. Add cream to the drippings to make gravy. Currant jelly may also be used in gravy. Mrs. George Christiansen.

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SAUCES FOR MEAT AND FISH

Uncooked Cranberry Sauce

Put 1 qt. raw cranberries through the grinder. Measure and add an equal amount of sugar. The juice of an orange and 2 chopped apples may be added. Let stand several hours before using. Do not cook. Keeps well.

Never Fail Cranberry Mold

1 pt. cranberries
¾ c sugar.
2/3 c boiling water

Boil 10 minutes and pour in mold. Mrs. R. O. Bell.

Cranberry Jelly

Perfect cranberry jelly depends on several fine points. First use the right amount of hot water, 2 c to each qt. of berries, no more. Second, boil the cranberries rapidly until they burst, but no longer, or the pectin that makes it jell will be destroyed. Third, press the fruit through a fine sieve, rather than through a colander, to remove seeds as well as skins. Allow 2 c sugar to each qt. of berries. Add it to the strained pulp and cook about a minute or until the jelly sheets from the spoon. Mold in small molds suitable for one meal. This jelly "weeps" or runs after it is cut, so it is more attractive to place a fresh mold on the table at each serving. This keeps well.

Mrs. M. M. Kline.

Mustard for Ham Loaf

4 tsp dry mustard
1 tbsp butter
½ tsp salt
4 tbsp vinegar
2 tsp sugar
2 egg yolks
2 tbsp water
Whipping cream.

Put water and vinegar in double boiler and, while this is heating, beat the eggs, sift in dry ingredients, mix well and stir into the hot liquid slowly. Cook well, take from fire and add butter. When cold add ½ c or more, of whipped cream. Mrs. J. A. Douglas.
Mrs. J. G. Price.

Whipped Cream Horseradish Sauce

1 c whipping cream
1 tsp sugar
Salt to taste
½ c (½ bottle) horseradish, drained
1 tsp prepared mustard.

Whip cream stiff and add other ingredients. Mix well.

Mrs. H. B. Noyes.

Drawn Butter Sauce

4 tbsp butter
2 tbsp flour
1 c water
¼ tsp salt
Dash cayenne
Few grains pepper.

Melt ½ the butter, add flour, when well mixed add water, cook until thickened, stirring constantly. Add seasonings and rest of butter, cut into bits, before serving. Lucy Harte.

Easy Hollandaise Sauce

3 tbsp butter
1 c hot water
Few grains cayenne
2 egg yolks
2 tbsp flour
½ tsp salt
1 tsp lemon juice.

Melt butter in top of double boiler, add flour and blend well. Add water gradually and stir until thick. Add seasoning and lemon juice. Leave sauce in boiler until ready to use, with the fire low. When ready to serve pour over the well beaten yolks. This may be kept in the ice box and warmed over water when needed. Good over asparagus.

Mrs. L. M. Jensen.

Mint Sauce

Strip the leaves from the stem, wash and dry on a cloth. Chop very fine, and to 3 tbsp mint add 2 tbsp sugar. Mix and let stand a few minutes, then pour over it 6 tbsp cider vinegar. This should be made some time before it is used. Fine with roast lamb.

Mrs. Elmer Thomas.
Mrs. J. E. FitzGerald.

Cucumber Sauce

1 c whipping cream
¼ tsp salt
Few grains cayenne
1 medium size cucumber, chopped and drained
3 tbsp vinegar.

Beat cream until stiff, add vinegar and seasonings slowly and just before serving combine with the cucumber. Fine with cold fish and molded fish gelatin.

Sauce for Baked or Boiled Fish

2 c white sauce
1 tbsp chopped pimento
1 boiled egg, chopped
½ tsp paprika.

Mrs. S. V. Griffin.

White Sauces

Thin White Sauce for cream soups:

1 c milk
1 tbsp fat
1 tbsp flour
¼ tsp salt.

Medium White Sauce for creamed and escalloped dishes:

1 c milk
2 tbsp fat
2 tbsp flour
¼ tsp salt.

Thick White Sauce for creamed and escalloped dishes:

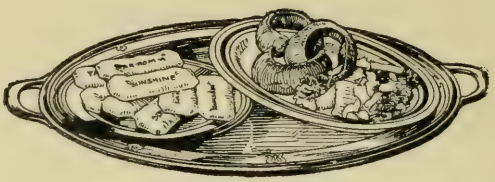
1 c milk
3 tbsp fat
3 tbsp flour
¼ tsp salt.

Very Thick White Sauce for croquettes, fondue, etc.:

1 c milk
3 tbsp fat
4-6 tbsp flour
¼ tsp salt.

Melt fat, add flour and mix thoroughly. Add cold milk slowly, stirring constantly. Cook in double boiler until thick or

Mix flour to smooth paste with some of the cold milk. Scald balance of milk, add flour mixture, and stir until thick. Add butter last.



Eggs, Omelettes and Cheese Dishes

"The discovery of a new dish does more for man than the discovery of a new star."
—Savarin

Escalloped Eggs

4 boiled potatoes
5 hard boiled eggs
3 onions
1 rule white sauce
Cheese
Bread crumbs.

Arrange sliced potatoes and eggs in alternate layers in buttered baking dish, allowing for each layer 1 thinly sliced parboiled onion. Add 1 cup cheese to the white sauce and bring to a boil. Pour over mixture in baking dish, cover with bread crumbs and bake.

Mrs. Elmer Thomas.

Luncheon Dish

Break an egg in a whole tomato without peeling. Dot with butter, salt and pepper, and put in a medium oven until egg is cooked, about 15 minutes. This looks like a tulip. Mrs. Ralph Russell.

Luncheon Dish

Boil hard as many eggs as people to be served; dice the whites, add to a thick white sauce and spread on slices of buttered toast. Sprinkle grated yolks over the top and garnish with parsley.

Mrs. Adnee V. Hamilton.

Tomato Scramble

1 tbsp butter
½ green pepper
1 can tomatoes
¾ tsp salt
¼ tsp pepper
6 eggs
½ c milk
Toast.

Put tomatoes in a stew pan and boil down some, slowly. Meanwhile chop green pepper fine and saute in the butter. Beat eggs well, add milk and cook until creamy. Add tomato to green pepper and seasoning and fold this carefully into the egg mixture. When thoroughly combined serve at once on hot, buttered toast.

Creamed Cheese Balls

Cut pimento cheese in small balls with potato cutter. Drop in hot, thick, well seasoned cream sauce. Serve immediately on thin slices of hot buttered toast. Mrs. C. R. Field.

Peach Omelette

4 eggs
¼ tsp salt
2 tbsp butter
4 tbsp water
Pepper
4 tbsp sugar.

Combine and cook in frying pan. Just before folding, cover with fresh peaches or any fruit or preserves. Cheese or bits of ham or bacon may also be used. Mrs. R. W. Shepard.

Plain Omelette

4 eggs
½ tsp salt
1 tsp fat
4 tbsp milk
Pepper
Parsley.

Beat eggs with milk, add salt and pepper. Melt fat in hot frying pan, pour in eggs, cook slowly until egg is set. Lift edges allowing the thin portions to run underneath. When brown on under side, fold over and serve on a hot platter. Sprinkle with chopped parsley. Cheese, chopped vegetables, meats, etc., may be added for variety.
Mrs. C. B. Adair.

Baked Rarebit

½ lb. cheese
1 c milk
2 eggs
1 tbsp butter
1 c bread crumbs
Salt and paprika.

Cut cheese in thin slices. Sprinkle a layer of buttered crumbs in a buttered baking dish, cover with cheese, add salt and paprika. Continue until dish is almost full. Add eggs beaten lightly with milk. Bake in moderate oven until brown. Mrs. H. Z. Clarke.

Escalloped Cheese

3 slices bread
½ tsp salt
1 egg, well beaten
½ c grated cheese
Dash paprika
1½ c milk.

Cut bread in cubes and sprinkle with cheese. Combine other ingredients and pour over it. Let stand for 15 minutes and bake in a moderate oven as for a custard. Mrs. Avery.

Cheese Souffle

1 tbsp butter
1 c milk
3 eggs
2 tbsp flour
1 large c grated cheese
Salt and paprika.

Make flour, butter and milk into a cream sauce, add cheese, salt and paprika. When cheese is melted and mixture smooth add the well beaten egg yolks. Then fold in carefully the stiffly beaten whites. Bake in buttered baking dish in a moderate oven about 30 minutes. Place pan in a dish of water while baking. Serve at once.
Mrs. Walter S. Wiley.
Mrs. A. H. Dinsmore.

Cheese Souffle

Place 2 buttered slices of bread in a casserole or baking dish, buttered side down. Slice or grate ¼ lb. cheese over them, Season with salt, and a little paprika. Pour over this 2 eggs beaten with 2 c milk. Let stand a short time, then bake in a moderate oven until set.

Mrs. Alice M. Price.

Cheese Souffle

3 tbsp Minute Tapioca
1 c grated cheese
1 tsp salt
1 c milk, scalded
3 eggs.

Add tapioca to milk in double boiler and cook 15 minutes, stirring frequently. Add cheese and stir until melted. Cool. Beat egg yolks until thick and lemon colored and mix well. Fold in the whites beaten stiffly with the salt. Bake in greased baking dish, placed in hot water, in a moderate oven 50 minutes. Serves 6

Mrs. William H. Walker.

Macaroni Loaf

¾ c macaroni
1 c soft bread crumbs
1 tbsp minced red or green pepper
½ c grated cheese
1 tsp onion juice
1 c cream
¼ c butter
1 tsp salt
1 tbsp chopped parsley
3 eggs, well beaten.

Cook macaroni in boiling, salted water until tender. Drain and rinse in cold water. Scald cream, add crumbs and remaining ingredients. Line a baking dish with buttered paper, turn in mixture, set the pan on many folds of paper in a dish of water and bake in a moderate oven. Serve with tomato or mushroom sauce.

Mrs. R. O. Bell.

Rinktum Ditty

1 pt. canned tomatoes
1 tsp salt
1 tsp sugar
Dash of pepper
Dash of cayenne
1 tbsp chopped onion
½ lb. cheese
1 tsp butter
1 egg
Buttered toast or crackers.

Heat tomatoes and add seasonings. When hot, add cheese, cut in bits, and stir constantly until melted. When smooth add the butter and beaten egg, stirring all the time. Serve on toast or crackers.

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Canapes and Sandwiches

"The turnpike road to people's hearts I find
Leads through their mouths, or I mistake mankind."
—Dr. Wolcot

Ham Canapes

Cut out white bread in circles, toast and butter. Lay on a slice of tomato, spread with deviled ham, sprinkle with grated cheese and paprika. Put in oven until cheese is melted. Serve hot.

Mrs. C. R. Field.

Crab Canapes

Chop crab meat fine, season with salt, cayenne and a few drops lemon juice. Moisten with white sauce. Spread circles of toast, delicately browned, with this mixture and sprinkle thickly wth grated cheese. Brown in oven and serve hot. Mrs. C. R. Field.

Dream Cakes

Toast bread on one side in the broiler and butter side that is not toasted. Place a very thin slice of cream cheese on this and strips of bacon over the cheese. Put back in the broiler and toast under a small flame until the bacon is crisp and the cheese melted.

Mrs. Frank D. Carman.
Mrs. V. C. Batie.

Cheese Rolls

Cut crust from day old bread (sandwich or Pullman loaf preferred) and spread with butter and grated cheese or pimento cream cheese. Roll up tight, beginning at corner and holding with damp cloth while rolling. Put bit of butter on corner to fasten down. Also fasten with toothpick if necessary. Toast in hot oven. Mrs. T. R. Braden.

Rolled Asparagus Sandwich

Remove crust from all sides of a very fresh loaf of bread and cut in thin slices. Pile together and wrap tightly in a damp napkin. Let stand several hours in a cool place. Then spread each slice with creamed butter. Dip a stalk of canned asparagus in mayonnaise and place it on a slice of bread with a thin strip of pimento the length of the asparagus. Roll the bread tightly and fasten with a toothpick. Roll the sandwiches in a napkin for a while to keep them from unrolling. For a party, just before serving, they may be tied with colored baby ribbon. Mrs. Lester Doan.

Creamed Peanut Butter Sandwich

Toast rather thin slices of bread on both sides. Butter and spread with peanut butter, making a sandwich. Cut in two cornerwise and pour over each sandwich a rich cream sauce. This is nice for lunch as it is very substantial. Mrs. John Brain.

Brigand Sandwiches

Have steak cut as thin as it is possible to cut it and then cut into pieces the size of buns. Salt on both sides; place on each a slice of bacon and a slice of white onion. Using a toasting fork, run the prongs through the two edges and the center so as to hold the onion in place. Toast over a hot fire until both sides are done. Place between buttered buns. This, with a vegetable salad and a dessert, makes a most delicious picnic meal. Mrs. L. M. Jensen.

Chicken Salad Sandwiches

1 c chicken
Mayonnaise dressing
½ c celery
Bread and butter.

Chop the chicken, and also the celery, and mix, then blend in enough of well-seasoned mayonnaise dressing.

Minced Sandwiches

1½ c chopped boiled ham
2 hard boiled eggs
3 sweet cucumber pickles
6 olives
3 tbsp salad dressing
Pepper and salt.

Chop pickles and olives, mash the egg yolks and chop the whites fine, then mix all ingredients together and spread between slices of buttered bread.

Toasted Deviled Ham Sandwiches

1 can deviled ham
½ c grated cheese
Slices of bread
Butter
Mustard
Worcestershire Sauce.

Cut slices of bread ¼ inch thick. Cream the butter and for 6 full-sized sandwiches add ½ tsp dry mustard, and 1 tsp Worcestershire Sauce to butter. Spread half the slices of bread with this and spread other half thickly with deviled ham and grated cheese mixed together. Form into sandwiches, pressing slices together firmly. Toast slowly, then cut into strips and tuck into a folded napkin to keep hot.

Mrs. Fred Larkin.

Denver Sandwich

1 lb. ground boiled meat
1 slice onion, ground
Season to taste with salt and pepper. Add:
1 egg
1 tsp flour.

Fry in buttered pan, place between slices of bread or toast, and serve hot. Mrs. Geo. A. Nelson.

Filled Bread Sandwich

Chop ½ lb. tongue or ham, 10 cents worth of Swiss cheese, 3 hard boiled eggs, 1 doz. small vinegar pickles, 1 doz. olives, ½ lb. sweet butter. Cream butter and add chopped ingredients and fill loaf of bread, previously hollowed out, with this mixture. Wrap loaf in a damp cloth, place in ice box over night, slice and serve on lettuce leaf.

Mrs. R. O. Bell.

Sandwich Cheese Loaf

Remove crust from loaf of sandwich bread. Slice lengthwise in five slices. Butter slices on both sides except top and bottom slices, on one side only. Make filling as follows: Red Filling—4 slices cold boiled ham put through grinder, 3 slices crisp bacon cut fine, 1 chopped pimento.
Yellow Filling—Yolks of 2 hard boiled eggs seasoned with salt, pepper and ½ tsp vinegar.
White Filling—½ package of white cream cheese softened with ½ cucumber, grated, whites of eggs chopped fine, salt and pepper.
Green Filling—4 small sweet pickles, 6 sprigs of watercress or parsley, chopped fine. Spread slices of bread with these fillings and put together like layer cake. Soften 3 packages of cream cheese with sweet cream and spread over outside of loaf as you would frost a cake. Garnish with pecans, pimentoes and stuffed olives.

Mrs. R. O. Bell.

Ribbon Sandwich

5 large, square slices bread, cut thin
1 c thick mayonnaise
The following chopped fine:
¼ c green peppers
¼ c red radish with skins
¼ c cucumber
¼ c stuffed olives

Butter 4 slices of bread lightly, spread the peppers on one slice, the radishes on the next, the cucumbers on the next, and the olives on the fourth. Put a thick layer of cream mayonnaise on each mixture; put one slice of bread on top of another, with the remaining slice for the top. Cut in thin slices. Use cream mayonnaise for this sandwich.

Mrs. R. O. Bell.

Luncheon Sandwiches

3 slices bread (toasted)
3 slices bacon
1 tbsp grated cheese
1 tsp butter
1 tsp flour
½ c milk
¼ green pepper, chopped
¼ tsp salt, paprika and pepper.

Make sandwich by buttering toast. Between first layers put crispy fried bacon. Between second layers put sliced tomato. This leaves a cover of toast on top. Make cream sauce by melting butter and stirring in flour. When mixed add milk. When thick add green peppers, salt and pepper. Pour this over entire sandwich. Sprinkle cheese on top. Brown in oven. Dash paprika over top of cheese, garnish with parsley and radishes. Mrs. Roger Holman.

Sandwich Filling

½ c nuts
½ c raisins
1 apple
½ lemon
1 tsp sugar

Chop ingredients and add lemon juice and sugar.

Mrs. Elmer Thomas.

H. H. WHITE

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Marmalade and Cheese Spread

1 package cream cheese, ½ c orange marmalade, ½ c chopped pecans. Cream enough to moisten. Mrs. Harry Binder.

Ham Filling

½ lb. boiled ham, ground
4 tbsp India relish
Mayonnaise to moisten.

Mrs. Ralph Russell.

Carrot and Peanut Sandwiches

Grind 1 c raw carrots and ½ c salted peanuts. Add ¼ tsp salt. Use equal parts cooked mayonnaise and beaten oil dressing thinned with cream or condensed milk and combine with first mixture.

Mrs. Ray Crossman.

Sandwich Spread

2 c ground mango or pimento
1 c vinegar
1 tbsp salt
2 tbsp flour
2 tbsp butter
1 c ground onion
¾ c sugar
2 scant tbsp celery seed
1 tbsp ground mustard

Mix thoroughly and cook for 5 minutes, stirring constantly. Put in glasses and cover with paraffin. Bess F. Hamilton.

Almond Sandwich Spread

Mash ½ package cream cheese and blend with it 1 tbsp lemon juice to make it the proper consistency to spread. Then work in 1/8 lb. finely ground, salted almonds. Spread on thin slices of whole wheat bread, buttered and cut in fancy shapes for open-faced sandwiches. Garnish with candied peel. Mrs. W. J. Caesar.

Tasty Sandwich Fillings

1 c chopped ham, 3 sweet pickles, chopped, mayonnaise.
1 c chopped celery, ½ c raisins, chopped, ¼ c nuts, mayonnaise.
1 c ham, ½ c raisins, chopped, mayonnaise.
Chopped hard boiled eggs, seasoned with anchovy paste and moistened with butter to spread.
6 hard boiled eggs, 6 stuffed olives, chopped, mayonnaise.
1 Philadelphia cheese, ¼ c chopped walnuts, mayonnaise.
1 c chicken, ½ c celery, 6 olives, all chopped, mayonnaise.
Hard boiled eggs chopped, bits of crisp bacon, butter to spread.
1 c cold beef, ground, 1 onion, minced, salt, moistened with soup stock.
Spread a slice of whole wheat bread with peanut butter and another with grape jelly. Put together with shredded lettuce between.
1 c Thousand Island Dressing, ½ c chopped cucumbers, lettuce.
6 hard boiled eggs, chopped, 1 can sardines, mashed, French dressing.
Equal parts roquefort and cream cheese with mayonnaise.
Hard boiled eggs, chopped and chives with mayonnaise.

Chipped Beef Sandwiches

Mince beef finely and mix until quite soft with mayonnaise.

Chopped Beef Sandwiches

Put cold cooked beef through grinder and mix with salad dressing.

Cheese Sticks

Cut a slice of bread about an inch thick. Then cut in about 3 pieces. which will give long strips of bread (crust removed). Dip first in melted butter then in Kraft's grated cheese. Toast for a few minutes in oven. Good with salads. Mrs. Hawthorne Arey.

Cinnamon Toast

Cut white bread that is 24 hours old into slices ¼ inch thick. Toast quickly, spread lightly with butter and dust thickly with powdered sugar and cinnamon in the proportions of 2 tsp of cinnamon to 1 c of sugar. If possible, let stand in a warm place for 2 or 3 minutes for the butter and sugar mixture to blend.

Vegetables

"I stick to asparagus, which seems to inspire gentle thoughts."
—Chas. Lamb

Asparagus Souffle

Line a buttered bowl with asparagus, tips down. Also cover bottom of dish with stalks of asparagus: Fill with the following:

½ c butter
3 tbsp flour
Milk to desired consistency.

Mix as for white sauce. Add 3 well beaten egg yolks, salt, pepper and paprika. Fold in the 3 well beaten egg whites. Bake as a souffle and invert bowl and turn out. Sprinkle with paprika and serve immediately.

Mrs. W. C. Slabaugh.

Baked Beans

4 c navy beans (do not parboil)
2 c water
2 tsp salt
½ c sorghum when put in oven
1 c cooking oil
Juice of 2 lemons.

Boil slowly 4 hours, adding water as needed. Line baking dish with bacon and fill with the beans and 1 onion. Put bacon over the top. Bake at least 1 hour.

Mrs. A. H. Ellsworth.

Boston Baked Beans

1 qt. beans
½ lb. salt pork
1 tsp salt
1 salt spoon mustard
2 tbsp molasses
1 onion.

Soak 1 qt. beans overnight. In the morning rinse and parboil until the outside skin begins to break. Drain in colander. Place thin slice pork in bottom of bean pot. Score ½ lb. salt pork and bury in beans. Add 1 tbsp salt, 1 salt spoon mustard, 2 tbsp molasses. Cover with cold water, set in moderate oven and bake slowly from 6 to 8 hours, and as the beans become dry, keep covered with water. Uncover the last hour of cooking.

Mrs. A. E. Archer.

Baked Can Beans (Campbell's)

To 4 cans of beans, add 2 tbsp of dark molasses, 4 tbsp of brown sugar and 15 cents of salt pork, cut in small pieces. Bake in slow oven (about 4 hours).

Mrs. J. E. Jarman.

Baked Beans

4 lbs. beans
4 onions
1 lb. bacon or ham
¼ c sugar
1 c syrup
1 tsp mustard
Salt to taste
Paprika.

Soak beans in hot water with 2 tbsp soda over night. Drain, mix all together. Fill pan with water. Keep plenty of water on. Bake 3 or 4 hours. Mrs. N. J. Baker.

Baked Beans with Tomatoes

1 pt. white beans soaked over night in cold water. Rub ½ can tomatoes through colander into beans and add:

1/3 c sugar
1 tbsp lard
1 tbsp butter
Add water to cover
Salt and pepper to taste
Bake 5 or 6 hours.

Mrs. T. R. Braden.

Delmonico Beets

Boil beets until tender, let stand in cold water, remove skins and dice or cut in balls. Cover with a sauce—1 tbsp butter, 1½ tbsp flour mixed; add ½ c sugar. To 1 c hot water add ¾ c vinegar. Add this gradually to the flour mixture and cook till it bubbles, stirring constantly. Add a pinch of salt. Mrs. F. C. Hanson.

Cabbage

Cut cabbage rather fine, add enough water to keep it from boiling dry, and boil 10 or 15 minutes. Season with salt, pepper and butter.

Carrot Croquettes

1 c grated carrots
1 egg
Pinch of salt
1 tbsp whole wheat flour
1 tsp honey.

Make into croquettes and fry in deep cooking oil.

Mrs. A. B. Zimmerman.

Glazed Carrots with Mint

Boil 12 medium carrots until tender. Put 4 tbsp lard in a cold skillet, add ½ c granulated sugar dissolved in ¼ c water. Heat until lard melts, add carrots and 2 tbsp chopped mint. Cook until carrots are glazed but not brown. Mrs. J. A. Moran.

Cream Cabbage

Cut a hard head of cabbage into eighths, and soak in cold water for 2 hours. Shake until dry; chop fine. Boil in salted water. Boil with the kettle uncovered, for 20 minutes. Drain. To each qt. or large head, allow 2 tbsp butter, rounding tsp salt, 1 saltspoon of pepper. Place the kettle over a very moderate fire while you mix 1 tbsp flour with 1 tbsp milk. Add ½ cup milk. Strain the mixture into the cabbage and toss or stir till it reaches the boiling point. Serve at once. Esther M. Westerfield.

Cauliflower

Steam or put in a bag a whole cauliflower and boil in salted water about 45 minutes. Place stem down on a serving dish and pour over it a white sauce to which has been added 1 c of cooked, diced celery and 1 chopped pimento. Mrs. T. R. Braden.

Whole Cauliflower

Remove leaves of cauliflower and let stand in cold salted water for 10 minutes. Steam or put in muslin bag and boil slowly in salted water 35 minutes. Drain, remove carefully from bag and place stem down on a serving dish. While hot, cover generously with butter and grated cheese. Mrs. Jessie Dodder.

Escalloped Celery

2 c celery, cut into pieces and cooked until tender. 1 c chopped, blanched almonds, 3 c white sauce, 1 c bread crumbs browned in butter. Pour cream sauce over celery and nuts, cover with crumbs and bake 20 to 30 minutes. Will serve about 9 persons

Mrs. J. A. Moran.

Corn Pudding

1 c canned corn
2 egg yolks
1/8 c melted butter
2 egg whites beaten stiff and folded in last
½ c milk
¼ c flour
Salt and pepper to taste.

Bake in pretty hot oven 45 minutes. Mrs. W. M. Swanson.

Corn Souffle

2 c cream sauce
1 can corn, drained
1 chopped green pepper
3 well beaten egg whites folded in last
3 beaten egg yolks
Salt and pepper
½ c grated cheese.

Bake in well greased dish 30 to 40 minutes.

Mrs. John B. Brain.

Corn Souffle

6 ears of corn
4 tbsp butter
1 tsp salt
2 eggs
1½ c soft bread crumbs
½ c milk
1/8 tsp pepper.

Score rows of kernels, cut off tops and scrape with blunt edge of a knife. Melt butter, stir in crumbs, add milk and cook until thick, stirring constantly. Add corn, salt and pepper and cook 3 minutes longer. Add well beaten yolks and fold in stiffly beaten whites. Pour in buttered baking dish and bake 25 minutes in a moderate oven. Serve at once or it will fall. Mrs. H. A. Swanson.

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Corn Souffle

1 small can corn
1 tbsp flour
1 tbsp sugar
2 eggs
1 tbsp butter
1 tsp salt
½ c milk.

Melt butter in double boiler, stir in flour, add milk, salt, sugar and egg yolks. Cook one minute and add corn. Fold in stiffly beaten egg whites, turn into a buttered casserole and bake for 35 minutes in a moderate oven. Mrs. Hawthorne Arey.

Corn Fritters

1 c corn cut off cob
½ c flour
1/3 tsp salt
1 egg
½ tsp baking powder
Dash of pepper.

Sift salt, baking powder, flour and pepper, add beaten egg and corn and, if necessary, a little milk. Drop by spoonful on to a well greased frying pan and fry until golden brown. Mrs. J. N. Randall.

Corn Fritters

Can or pt. of corn
1 egg
Salt and pepper to taste
Milk, very little, if any.

Add enough self-rising pancake flour (not buckwheat) to make stiff batter. Fry in HOT fat. If fat is not deep watch to keep from burning while they cook done in the middle.

Mrs. E. H. Westerfield.

Corn Fritters

1 can corn
1 tsp baking powder
¼ tsp paprika
1 c flour
2 tsp salt
2 eggs.

Mix, drop from spoon and fry in deep fat. Mrs. G. A. Sachs.

Baked Corn

1 can corn
5 strips bacon
1 green pepper
1 medium onion
1 egg
1 tsp salt
1 tsp sugar.

Cut bacon into small pieces. Fry until crisp. Put in onion and pepper, which have been cut up. Fry until slightly brown. Pour over mixture can of corn and mix thoroughly. Add the egg which has been well beaten, sugar and salt. Put into baking dish. Cover with bread crumbs. Dot with butter or very thin strips of bacon. Bake until brown or about 15 minutes. This makes fine stuffing for either tomatoes or green peppers but must be baked until tomatoes or peppers are cooked—about 30 to 45 minutes. Mrs. Roger Holman.

Eggplant Provencale

Cut an eggplant in half, remove seeds, sprinkle with salt and let stand ½ hour. Rinse and wipe dry. Brush inside with melted butter. Season with salt and pepper. Fill with the following mixture:

Fried chopped onion
1 c soft bread crumbs
¼ c chopped olives
Chopped parsley.

Dot tops with butter and bake in a moderate oven 1 hour. Serve with tomato sauce made as follows:

¼ tsp pepper
¼ c olive oil or butter
1 small onion
3 tbsp tomato paste
½ c water
2 c canned tomatoes.

Cook slowly ½ hour. Mrs. W. H. Kearns.

Eggplant Souffle

Cut an eggplant in pieces, cook until tender and mash. Make a cream sauce of 2 tbsp butter, 2 tbsp flour and 1 c milk. Add eggplant and ½ c grated cheese, ¾ c bread crumbs, 1 tsp salt, 2 tsp grated onion, 2 tbsp catsup and yolks of 2 eggs. Mix all well and fold in the 2 stiffly beaten egg whites. Pour in a buttered dish, place in a pan of water and bake 45 minutes. Mrs. John Brownlee.

French Fried Onions

Peel and slice thin 2 large Bermuda onions, cover with ice water and let stand until crisp. Drain and dry on a towel. Cover with milk and let stand 10 minutes, drain and dredge heavily with flour. Fry a few at a time in deep fat until a golden brown. Drain on paper, sprinkle with salt and serve with steak or liver.

Scalloped Onions

Slice Bermuda and cook until tender but not mushy. Drain. In a casserole put a layer of onions, a layer of rolled cracker crumbs, bits of butter, salt and pepper and repeat with more onions, etc. Add enough milk just to cover and bake until brown.

Mrs. Hugh Wallace.

Onions, Potatoes, Carrots

¼ carrots
¾ potatoes
3 white onions.

Dice all and soak in salt water until tender; drain, season with lump butter and 1 c rich milk or cream Mrs. N. J. Baker.

Escalloped Parsnips

Cut cold boiled parsnips in dice. Put into a buttered baking dish in layers with crumbs, chopped parsley and grated cheese between them. Place crumbs mixed with grated cheese and butter on top. Pour over White Sauce to moisten mixture and bake well browned over a medium flame.

Pimento Stuffed with Fresh Mushrooms

Line small cup cake pans or gelatin molds with pimentoes and trim off the ragged edges. Saute ½ c chopped, fresh mushrooms in 1½ tbsp butter and ½ small onion, chopped fine. Add ¾ c white sauce, ½ c fine, soft bread crumbs, ½ c chopped, cooked chicken and 1 beaten egg yolk. Add 1 tbsp of the pimento trimmings, chopped fine, salt and a bit of nutmeg. Fill pimentoes, set molds in a pan of hot water and bake in a moderate oven 35 minutes. Serve on rounds of buttered toast.

Stuffed Green Peppers

Take medium sized peppers, remove seeds and blanche. Make a filling of cooked spaghetti, chopped onion to taste and canned tomatoes. Season with salt, pepper and butter. Stuff peppers with this mixture, slice of bacon on each one and bake until tender.

Mrs. R. A. McFarlane.

To Cook Spinach

Wash thoroughly and drain as dry as possible. 5 minutes before serving place over flame and cook briskly, adding one tbsp butter and 1 tbsp of lemon juice. Toss with fork while cooking and place in serving dish with a sprinkle of salt. This retains all juices and has a delicious flavor. Hard boiled eggs may be sliced over top as garnish. Mrs. T. N. Crosby.

Baked Spinach and Eggs

Chop fine ½ peck hot, cooked spinach, season with salt and pepper. Add 2 tbsp onion grated, ½ c finely chopped cold, cooked ham, 2 tbsp bacon drippings, 2 tbsp vinegar. Add ½ c finely sifted bread crumbs or more, if necessary, to absorb moisture. Lastly beat in 3 well beaten eggs. Put into greased baking dish, cover with ½ c buttered crumbs and bake for 20 minutes at 400°. Mrs. Hugh Wallace.

Spinach with Hollandaise Sauce

Wash and steam 1 peck of spinach for 10 minutes. Sauce:

1/8 lb. butter	12 tbsp cold water
1 tbsp flour	Juice of 1 lemon
3 egg yolks	Pinch of salt.

Take ¾ of the butter together with the flour and egg yolks and mix in a double boiler. Add the cold water, a little at a time, stirring until mixture thickens. Add remaining butter, lemon juice and salt. If too thick add water until the consistency of mayonnaise. Add sauce to spinach while hot and serve immediately.

Mrs. R. J. Mayer.

Scalloped Spinach

Cook 1 peck of spinach. Pour 1 qt. of milk over 1 lb. of rolled crackers. Add 2 tbsp butter, 3 well beaten eggs, 1 tsp sugar and 1 tsp salt. Bake ¾ hour. Serve with the following sauce:—Brown 1 tbsp butter, add 1 tbsp flour, ½ tsp sugar and a pinch of salt. Then add 1 c milk and boil until thick. Stir in 1 egg yolk. This serves 12 people. Mrs. C. Lundgren.

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Spinach Ring

½ peck spinach
2 tbsp butter
2 tbsp flour
½ c milk
3 eggs, separated
Pepper and salt to taste.

Cook spinach and chop finely. Make white sauce of milk, butter and flour; add seasonings. Stir gradually onto the well beaten yolks. Add spinach. Cool, add the stiffly beaten whites and place in a well greased ring mold Set in a pan half fiilled with boiling water. Place in a moderate oven and bake about ½ hour until set. Turn out on hot platter and fill center with buttered carrots or beets.

Lucy Harte.

Savory Tomatoes

Stuff tomatoes with a mixture of bread crumbs, cheese, salt, pepper and butter. Put in a baking pan with a small slice bacon over each and bake in a moderate oven until tender. Mrs. F. C. Hanson.

Stuffed Tomatoes

8 medium, firm tomatoes
1 c cold chicken, chopped fine
1 tbsp salt
1 c cracker crumbs
1 tsp onion juice
1 c soup stock (chicken preferred)
1 egg
2 tbsp cream.

Cut small slice from top of each tomato and scrape out pulp. Remove seeds from pulp and with juice make stuffing with above ingredients except soup stock. Place in baking dish, pour stock around them and bake in moderate oven until tomatoes are tender.

Mrs. T. N. Crosby.

Turnips and Carrots

¼ carrots
¾ turnips

Slice very thin, boil until tender in salt water, drain and pour over drawn butter. Mrs. N. J. Baker.

Mushrooms and Wild Rice

Wash and boil ½ c of wild rice according to the directions on the package. While this is boiling, saute 1 lb. of fresh mushrooms that have been cut in quarters, in 3 generous tbsp of butter. Salt to taste and mix with the rice. Add more butter if needed.

Mrs. John B. Brain.

Potato Cheese Puffs

Heat ½ c milk in a double boiler. Add ¼ lb. brick pimento cheese and beat until smooth. Add to 3 c of mashed potatoes. Season with salt, pepper and paprika to taste. Stir in 2 slightly beaten egg yolks, then fold in the stiffly beaten egg whites. Pour into buttered baking dish and bake in a moderate oven until firm and brown.

Mrs. J. L. Haugh.

Potatoes and Turnips

Boil equal portions of potatoes and turnips. Mash together and season with salt, pepper and butter.

Potatoes au Gratin

Boil 6 medium sized potatoes with the skins on, peel and dice. Mix smooth 4 tbsp butter and 5 tbsp flour, add 1 pt. of cold milk and ½ c grated cheese. Stir constantly over slow fire until thick and add ½ tsp salt. Pour this sauce over the potatoes and bake 20 minutes. Will serve 6 people. Mrs. Jessie Dodder.

Potatoes au Gratin

Mix 1/3 c grated American cheese with creamed potatoes. Put into a baking dish, cover with buttered bread crumbs and grated cheese and bake until brown. Mrs. C. B. Adair.

Stuffed Potatoes

Bake large potatoes and when thoroughly done cut in half. Scrape out potato without breaking skin, mash with a fork and season highly with onion chopped very fine, salt, pepper and plenty of butter. Put back into skin, add pieces of butter in center of each and brown slightly in oven. Mrs. J. L. Burr.

Half Shell Potatoes

Select smooth potatoes of uniform size and bake. When done cut in two lengthwise. Scoop potato from shells, mash and season with salt, pepper and butter. Pile back in shells roughly, sprinkle with paprika and grated cheese or paprika and butter. Brown in oven or under the broiler. Lucy Harte.

Southern Sweet Potatoes

Boil 4 sweet potatoes, skin and quarter. Place in baking dish with ¼ lb. of butter dotted over the top. Sprinkle with ¼ c brown sugar, add 1 tbsp water and 1 tbsp lemon juice. Bake until brown. This serves 4. Mrs. E. E. Skeele.

Sweet Potatoes and Pineapple

3 c boiled sweet potatoes, diced
1½ c pineapple, diced
3 tbsp butter
1½ tbsp brown sugar
½ c pineapple juice
¼ lb. marshmallows.

Alternate layers of pineapple and potato and cover with the marshmallows. Bake until marshmallows are brown.

Mrs. Hugh Wallace.

Sweet Potatoes Baked with Prunes

Pare and parboil for 10 minutes 6 sweet potatoes. Cut in slices lengthwise, dip in melted butter. Place a layer in a baking dish, sprinkle generously with brown sugar, then add a layer of stoned prunes that have been boiled without sugar. Alternate layers and bake until potatoes are tender. Serve with turkey or duck.

Mrs. Hugh Wallace.

Sweet Potatoes Plus

Boil sweet potatoes in their skins until tender. Peel, mash, season with salt, pepper, butter and milk. Add ½ c of halved blanched almonds and beat light. Put in greased baking dish. Dot top with marshmallows and brown in oven.

Sweet Potato Balls

Boil, mash and season sweet potatoes. Roll a marshmallow in this potato mixture, then roll in finely rolled corn flakes. Drop in deep hot cooking fat and fry not more than 3 minutes.

Mrs. John Brain.

Sweet Potato Patties

Put through potato ricer
6 sweet potatoes; add
2 tbsp salt
½ beaten egg white
Pinch cinnamon
3 tbsp melted butter.

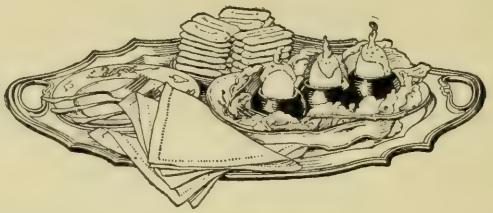
If necessary, enough milk to make mixture mold well. Beat well and mold into balls the size of small cups. Slightly flatten balls and press into each the bottom of a wet cup, making patty cases with walls ½ inch thick. Add: 2 tbsp water to remaining egg white and brush over patties. Place on greased baking pan and brown slightly in hot oven. Fill with creamed chicken or pork tenderloin. Garnish with parsley.

Spanish Rice

1 c rice
2 c water
¾ tsp salt
1 small red pepper, diced
1 tbsp butter or fat
1 small onion, minced
3 tomatoes, chopped.

Cook rice 10 minutes in a double boiler. Put fat in frying pan, add onion and tomatoes. Cook for a few minutes but do not brown. Add to the rice and cook for about 1½ hours, without stirring. Serve hot.

Mrs. A. G. Crapenhoft.



Salads and Salad Dressing

To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together.

—Spanish Proverb

Apple Salad

4 large apples
1 c celery or marshmallows
1 c walnuts.

Mix with a dressing made of the juice of 2 lemons, 2 egg yolks, 1/3 c of sugar, a small piece of butter and 1 c whipped cream.

Mrs. Carl Brainard.

Asparagus Salad

Lay canned asparagus tips in groups of 4 or 5 in a bread tin. Put strips of green pepper and pimento crosswise. Dissolve 1 package lemon jello with 1 tbsp vinegar in 1 pt. boiling water. When this begins to harden pour it over the asparagus. Serve with mayonnaise.

Mrs. E. H. Pickard.

Beet Salad

1 c celery
2 tbsp English walnuts
2 tbsp olives
2 tbsp cucumber pickles.

Chop and mix with salad dressing. Place in cups by cutting tops off small cooked beets and scooping out the centers.

Mrs. Ralph Russell.

Bean Salad

1 can waxed beans, cut
1 small Bermuda onion
1 small green pepper
½ can pimentoes.

Cut all up in small pieces, mix with French dressing, serve on lettuce leaf. This salad is better if it stands over night in dressing. Drain and serve on lettuce leaf.

Mrs. N. J. Baker.

Kidney Bean Salad

1 can beans, well rinsed
1½ c chopped sweet cucumber pickles
8 hard boiled eggs, diced
Salad dressing
½ c celery, cut fine.

Mrs. Ralph Russell.

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Cardinal Salad

1 package lemon jello
1 c boiling water
¾ c beet juice
3 tbsp vinegar
1 c cooked beets, diced
2 tsp grated onion
1 tbsp horseradish
¾ c diced celery
½ tsp salt.

Dissolve jello in boiling water. Add beet juice, vinegar, salt, onion and horseradish. Chill. When slightly thickened, fold in celery and beets. Pour into molds and chill. Mrs. John B. Brain.

Cheese Salad

1 package lemon jello
½ pt. whipping cream
Celery and cucumbers, diced
1 package Philadelphia cheese
Salad dressing.

Prepare jello. Whip cream and add cheese which has been softened with salad dressing. Pinch of salt. Dice cucumber and celery in the proportions desired and add to cheese mixture. When jello is cool whip and add cheese mixture. Will serve 8 to 10 people.

Mrs. H. W. Ahmanson.

Cheese Salad

1 pt. grated pineapple
½ lemon, juice
1 c grated cheese
2/3 c salad dressing
¾ c sugar
1 envelope Knox gelatin
1 lb. cottage cheese
½ pt. whipping cream.

To juice drained from pineapple add sugar and lemon juice. Heat and when it starts to boil add gelatin soaked in ½ c cold water 5 minutes. Stir until well dissolved, then add pineapple, grated cheese, cottage cheese, salted slightly, and salad dressing. Add whipped cream and put in cold place to set. Will serve 12 large portions or 20 medium. Mrs. F. C. Newcomb.

Cottage Cheese Salad

1 pt. cottage cheese
½ lb. English walnuts
¾ c chopped stuffed olives.

Dress the cheese with cream, and add the chopped nuts and olives. Serve on lettuce leaf with Thousand Island Dressing.

Mrs. J. A. Singer.

Cheese Salad

1 large can pineapple
1 bottle maraschino cherries
3 tbsp sugar
1 small bottle whipping cream
1 envelope Knox gelatin
Juice of 1 lemon
3 packages Philadelphia Cream cheese.

Soak gelatin in ½ c cold water about 5 minutes. Put pineapple juice in pan and bring to boil—then add sugar, lemon juice, and gelatin—set to congeal. Then add broken pineapple, cherries, whipped cream and cheese which has been moistened with a little cream to form paste. Helen Avery.

Cheese Salad

1 large can grated pineapple
1 package Philadelphia cheese
1 envelope gelatin
Salt
1 c sugar
¼ lb. yellow cheese
½ pt. whipping cream
Paprika.

Drain juice from pineapple and add water to make 1 qt. Heat liquid, add dissolved gelatin and when mixture begins to thicken add other ingredients, mold and chill. Mrs. John Brownlee.

Chicken Salad

1 tbsp gelatin
¼ c sugar
¼ c lemon juice
½ c pineapple, diced
½ c sliced almonds
¼ c water
1¼ c boiling water
1 c chopped chicken
½ c sliced white grapes
½ c diced celery.

Soak gelatin 20 minutes in cold water. Add boiling water and when cool add other ingredients. Mold, chill and serve garnished with pimento and mayonnaise. Mrs. Hugh Wallace.

Molded Chicken Salad

1 package lemon jello
1 tsp grated onion
1 tsp salt
1 c cold water
1 c diced chicken
1 small bottle stuffed olives, cut fine
1 c boiling chicken stock or water
¼ c lemon juice
¾ c Thousand Island Dressing
½ c diced celery.

Dissolve jello in hot chicken stock, add onion, salt, lemon and cold water. Chill, and when thick, add gradually salad dressing. Fold in other ingredients. Mold in loaf pan. Slice and serve with mayonnaise.
Mrs. Frank Carman.

Crab Meat Salad

1 can crab meat, cut fine
½ small onion
4 midget pickles, cut fine
2 olives, cut fine
A little pimento, cut fine.

Mix with boiled dressing. Let stand in a cool place. When ready to serve mix ½ c whipped cream with salad dressing. Add ½ c chopped nuts for the top. Mrs. E. B. Taylor.

Cranberry Salad

1 qt. ground cranberries
2 c sugar
Salt
2/3 c nuts
1 c water
1 envelope Knox gelatin
1 c cold water
1½ c diced celery.

Cook cranberries 2 or 3 minutes in 1 c water, add sugar, then the gelatin soaked in 1 c cold water. When cool add other ingredients Mold and chill. This recipe serves 12.
Mrs. C. E. Fuhrer.

Cranberry Salad

1 qt. cranberries
2 c sugar
1 package lemon jello
½ c chopped walnuts
1 small orange
3 tbsp water
1 c diced celery.

Grind cranberries and whole orange. Cook 2 minutes with sugar and water. Cool. Dissolve jello in 2 c boiling water. Cool and add other mixture and celery and nuts. Let harden and serve with boiled mayonnaise into which ½ c whipped cream has been beaten. This recipe serves 12 or 14. Mrs. C. R. Field.

Cranberry Salad

1 qt. raw cranberries
1 c cold water
2 whole oranges
1 c diced celery
2 c sugar
1 c chopped nuts
2 tbsp gelatin.

Put cranberries, peeling and sections of oranges through food chopper, add sugar and bring to boiling point. Dissolve the gelatin in c of cold water and add to hot mixture, cool and add nuts and celery, mold and serve with salad dressing. Mrs. V. C. Batie.

Cranberry Salad

1 qt. cranberries
2 c sugar
3½ c boiling water
2 tbsp gelatin dissolved in ½ c cold water.

Boil cranberries till soft, rub, through a strainer, add sugar and gelatin and when cool add 1 c walnuts, 1 c white grapes and 1 c diced pineapple. Mrs. Lester Doan.

Date Salad

1 package dates, diced
1 c chopped nuts
4 bananas, diced
2 c diced marshmallows.

Mix with mayonnaise and whipped cream. Mrs. Lester Doan.

Complete Dinner Salad

1½ c cooked macaroni
1 tall can red salmon
1 small onion
¾ c mayonnaise
2½ c diced celery
2 green peppers
Salt and pepper to taste.

Cut macaroni into small pieces. Mix well with mayonnaise.
Mrs. C. R. Maxwell.

Flapper Salad

Lay ½ a canned pear, round side up, on a lettuce leaf. Mark the eyes, nose and mouth with small pieces of maraschino cherries or ripe fruit. Place grated yellow cheese around the large end for hair and use ½ slice canned pineapple for a collar at the small end with a white frill of cream cheese above the collar. Serve with mayonnaise.
Mrs. I. Morse Clute.

Wheel Fruit Salad

Remove membrane from sections of an orange and lay them upon shredded lettuce like the spokes of a wheel. Fill in the space in the center with a mixture of chopped nuts, diced celery, pineapple and apple. Top with mayonnaise. Mrs. J. M. Opper.

Fruit and Marshmallow Salad

½ lb. marshmallows, quartered
Juice 1 lemon
1 can pitted white cherries
½ c mayonnaise
1 small can pineapple, diced
1 c broken nut meats
Whipped cream.

Mix pineapple and part of its juice with the marshmallows. Add lemon juice and let stand a few hours. Before serving add cherries, nuts, mayonnaise and whipped cream.

Mrs. J. A. Rockwell.

Fruit Salad

1 doz. Jonathan apples
1 lb. white grapes
1 doz. marshmallows
1 can sliced pineapple
1 c walnuts
Juice of 1 lemon.

Dice apples and add lemon juice to keep from turning dark. Dice pineapple, seed grapes, cut marshmallows in small pieces and mix all together. Serve with the following dressing:

Juice from canned pineapple
1 c sugar
2 tbsp flour
3 eggs
2 tbsp butter
½ pt. whipped cream.

Boil pineapple juice, beat eggs lightly, add sugar and flour mixed. Pour the boiling juice into the mixture, stirring constantly, then cook in double boiler until thick and add butter.

Mrs. W. J. Traver.

Fruit Salad

1 tbsp sugar
¼ tsp salt
Juice of 1 lemon
¼ tsp mustard
1 egg yolk
½ pt. whipped cream.

Mix dry ingredients, add egg yolk and lemon juice, cook until thick, cool and fold in the whipped cream. Mix with this dressing

1 can white cherries
½ lb. marshmallows
4 rings pineapple, cut
Nuts.

Mrs. L. A. Galloway.

Fruit Salad

1 can sliced pineapple
1 can white cherries
1 lb. marshmallows
1 lb. blanched almonds.

Cook 1 c milk, 4 egg yolks, beaten, pinch of salt, ¼ tsp mustard until thick. Let cool. Pour juice of 1 lemon over the fruit. Whip 1 bottle of cream and add to custard. Pour all over the fruit and mix well. Let stand over night and stir occasionally. Serve on lettuce leaf. Mrs. A. R. Roberts.

24 Hour Fruit Salad

1 lb. green grapes
16 marshmallows
Bananas
1 can pineapple
¼ lb. pecans.

Cook 4 egg yolks, juice of 1 lemon, ½ tsp salt, ¼ c cream in double boiler until thick. When cold add 1 c whipped cream and mix with the fruit. Let stand in ice box 24 hours. Add bananas just before serving. Mrs. W. E. Rigg.

24 Hour Fruit Salad

1 lb. marshmallows
1 can pineapple
1 lb. white grapes
1 bottle maraschino cherries.

Cook until thick 3 egg yolks, juice of 1 lemon and ½ c cream. Cool and add 1 c whipped cream. Pour over the fruit and marshmallows and let stand in ice box 24 hours. Mrs. J. N. Randall.

Golden Glow Salad

1 package lemon jello
1 c canned pineapple juice
½ tsp salt
1 c grated carrot
1 c boiling water
1 tbsp vinegar
1 c canned pineapple
1/3 c chopped pecans.

Dissolve jello in boiling water, add pineapple juice, vinegar and salt. Cool. When slightly thick add diced pineapple, carrots and nuts. Mold and chill. Serve with mayonnaise. Serves 6.
Mrs. Frank Corzine.

Grapefruit Salad

1/3 c sugar
1½ tbsp Knox gelatin
½ c grapefruit juice
1/3 c water
1/8 tsp salt
Pulp of 1 can grapefruit.

Heat sugar and juice, pour over gelatin soaked in water. When cool add fruit. This serves 6. Mrs. N. J. Baker.

Ginger Ale Salad

1 small can pears
1 c ginger ale
1 package lemon jello.

Heat enough water and pear juice to make 1 c and pour over the jello. When cool add ginger ale and diced pears. Let harden. This is also good with diced pineapple and white cherries stuffed with cream cheese. Serve with mayonnaise. Wilma Baker Wolf.

Kentucky Salad

1 package lemon jello
1 small can pineapple, diced
½ c sugar
3 or 4 small sweet pickles, sliced thin
½ c almonds, cut up.

Add enough water to juice of pineapple to make 1 pt. of liquid. Heat and pour over jello. When cool add fruit.
Mrs. F. M. Mappes.

Londonderry Salad

Mix 2 packages Philadelphia cheese with a little sweet cream until it is smooth and soft and add a little onion juice. Put this through a potato ricer on crisp cups of head lettuce and sprinkle with Bar le Duc jelly. Nice served with cinnamon toast. French dressing can be put over this just before serving and adds to the flavor.

Lillian V. Gwin.

Marshmallow Salad

1 lb. marshmallows, cut
1 c pecan meats
Juice of 2 lemons
2 c shredded pineapple, drained
1 tbsp mayonnaise
1 c sour cream, whipped
1 c sweet cream, whipped.

Mix all and let stand to blend.

Mrs. J. J. Dodds.

Oyster Salad or Filling For Sandwiches

2 lbs. can of cove oysters
3 hard boiled eggs
12 crackers, ground
3 or 4 sour pickles
Salt.

Separate oysters from liquid. Mash egg yolks. Chop oysters, pickles and whites of eggs, add ½ c vinegar, stir together.

Mrs. J. E. Sinclair.

Three P Salad

1 can peas
¾ c chopped peanuts
¾ c diced sweet pickle
Mayonnaise.

Mrs. I. Morse Clute.

Potato Salad

2 c cold diced potatoes
2 pimentoes, chopped
1 medium onion, chopped
½ c cucumber, diced
3 hard boiled eggs, cut up
1 green pepper, diced
½ c celery, cut up
¼ c chopped pecans.

Mix with mayonnaise and let stand about 2 hours before using. Salt.

Mrs. John Brain.

Pineapple and Cheese Salad

Place crisp lettuce leaves or shredded lettuce on cold salad plates. Lay slices of pineapple on each. To a package of Philadelphia cream cheese add enough of the juice off the pineapple to make the consistency of whipped cream, also some of the pineapple cut small, and pile on the slice of pineapple. It may be topped with a cherry.

Mrs. E. H. Westerfield.

Perfection Cheese Salad

1 package lemon jello
1 package pimento cheese
½ pt. whipped cream
1 can shredded pineapple.

Make jello with 2 c boiling water. When cold whip, add cheese, whipped cream and pineapple. Mold and serve on lettuce with mayonnaise.

Mrs. R. W. Shepard.

Pineapple Cabbage Salad

4 c shredded cabbage
¾ c blanched almonds, cut
1½ c crushed pineapple, drained
¼ tsp salt.

Mix with the following sauce and serve on lettuce and sprinkle with paprika:

1 c whipped cream
½ tsp salt
8 tbsp drained horseradish
3 tbsp lemon juice.

Mrs. Fred F. Chambers.

Pineapple and Cheese Salad

Place on a lettuce leaf a slice of pineapple; cover with salad dressing; over this press through a potato ricer, cream cheese. Top with preserved or maraschino cherry.

Salad Dressing for Above

6 tbsp pineapple syrup
Butter, size of walnut
2 level tbsp sugar
2 beaten eggs.

Heat sugar, syrup and butter in a double boiler, add eggs and cook until it coats the spoon. When cold, add whipped cream.

Mrs. T. R. Braden.

Pineapple Salad

1 envelope gelatin
1 c sugar
½ c vinegar
1 doz. sweet pickles, cut up
1 c cold water
½ c water
1 large can pineapple
1 c chopped blanched almonds.

Dissolve gelatin in the 1 c water. Boil sugar, ½ c water and vinegar until it hairs; pour onto gelatin, add pineapple juice. Let stand until it starts to jell, then add pickles, almonds and diced pineapple.

Mrs. Hugh Wallace.

Pineapple and Cheese Salad

1 9-oz. can shredded pineapple
½ c sugar
1/3 c cold water
1 c whipped cream
Juice ½ lemon
1 tbsp gelatin
1 c grated American cheese.

Boil 3 minutes the pineapple, lemon and sugar. Pour on gelatin soaked in the water. Cool. When it begins to thicken add cheese and whipped cream. Mold. Serve with mayonnaise and chopped nuts.

Mrs. Ray Crossman.
Mrs. Louis Nelson.
Lucille Taylor.

Salmon Salad

1½ c salmon, flaked
2 hard cooked eggs, diced
¼ tsp salt
1/3 c salad dressing
1½ c diced celery
2 tbsp chopped sweet pickle
¼ tsp paprika.

Mrs. J. M. Opper.

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Salmon or Lobster Mousse

Dissolve ¼ package Knox gelatin in 1 c of hot tomato soup. Beat yolks of 4 eggs until very light and add to soup stock. Cook in double boiler until thick and remove from stove. Mince either 1 large can salmon or lobster or fresh lobster and add to the above mixture. Season with salt, cayenne, pepper and lemon juice. When cold add stiffly beaten whites and 1 c whipped cream. Pack in buttered molds and set on ice. Serve with mayonnaise. This will serve 10 people.

Mrs. R. O. Bell.

Molded Salmon

½ tsp mustard
2 egg yolks
½ tsp flour
¾ c thin cream
½ tsp salt
2 tbsp sugar
¼ c vinegar.

Cook in double boiler until thick. Soak 2/3 tbsp gelatin in ¼ c water and add first mixture and 1 can shredded salmon. Serve with mayonnaise.

Mrs. Hugh Wallace.

Shrimp Salad

2 cans wet shrimp
1 bunch celery
1 bottle stuffed olives
Mayonnaise to moisten
½ can peas
½ doz. hard boiled eggs
Salt.

Mrs. B. Q. Haines.

Shrimp and Fruit Salad

1 pt. shrimp
½ c cut celery
Mayonnaise
1 large can fruit salad
½ c whipped cream.

Drain and cut fruit and clean shrimp. Keep each ingredient cold. Mix just before serving and add mayonnaise and cream. Marshmallows may be used. Serves 6 or 8.

Mrs. A. F. Deicken.

Tuna Fish Salad

1 large can tuna fish
3 eggs, hard boiled
6 sweet pickles
1 small onion
1 c cabbage
1 c celery.

Chop or cut all ingredients very fine. Marinate with a good oil dressing and season with salt and pepper. Chill well, and serve on a lettuce leaf. Will serve 12 people.

Mrs. F. E. Thomas.

Tomato Baskets with Asparagus Tips

Peel 3 even sized tomatoes and cut in half crosswise. Trim bottom of each half so it will be level. Marnate in French dressing made with tarragon vinegar and highly seasoned. Chill. Meanwhile prepare fresh or canned asparagus tips by cutting them 1½ inches long and putting them in French dressing for a few minutes. Just before serving, pierce the cut side of the tomato and stand the tips in them. Cover with sauce vinaigrette and serve on lettuce.

Mrs. R. S. Morrow.

Sauce Vinaigrette

1 tsp salt
Pepper
2 tbsp cider vinegar
1 tbsp chopped pickles
1 tsp chopped parsley
¼ tsp paprika
1 tbsp tarragon vinegar
6 tbsp olive oil
1 tbsp chopped green pepper
1 tsp chopped chives.

Tomato Cheese Salad

1 can tomato soup
2 Philadelphia cheese
1 c mayonnaise
1½ c olives
½ green pepper
2 tbsp gelatin
¼ c cold water
½ c pickles
1 c celery
A little onion.

Boil soup and cheese until cheese is melted. Add gelatin soaked in the water. Cool and add mayonnaise and other ingredients diced. Mold.

Mrs. W. B. Moody.
Mrs. A. H. Ellsworth.

Tomato Soup Salad

3 packages Philadelphia cheese
1 cucumber
1 envelope Knox gelatin
1 c mayonnaise
1 c celery
1 green pepper
Onion juice
1 can tomato soup.

Soak gelatin in a little water and add to heated soup. When cool add other ingredients. Mold and chill. This recipe may be varied by leaving out chopped vegetables and using the individual ring molds. When serving fill with crab meat salad.

Mrs. C. L. Waldron.
Mrs. H. B. Noyes.

Sandwich Salad

Package lemon jello made with seasoned strained tomato juice or tomato soup. Pour half in mold and when it sets put on layer of cottage cheese, then balance of tomato jello. Ground nuts, green peppers or pimento may be added to the cottage cheese. Cut in inch slices, put on crisp lettuce leaves, add salad dressing. Cottage cheese rolled in ground nut meats, is delicious served on crisp lettuce leaves --add dressing if desired.

Mrs. E. H. Pickard.

Tomato and Cheese Salad

Blend 1 package Philadelphia cheese with some mayonnaise to which a little whipped cream has been added. Add a dash of cayenne, a little Worcestershire sauce and salt, then diced celery and cucumber in proportion desired. Peel tomatoes, cut part way through in 5 or 6 sections and spread out petal fashion. Fill center with the cheese mixture.

Mrs. H. W. Ahmanson.

Stuffed Tomato Salad

Chopped together equal amounts of cucumber, cabbage and onion. Season with salt, pepper and sugar. Peel tomatoes, scoop out centers and fill with vegetables topped with mayonnaise.

Mrs. W. J. Traver.

White Salad

1 c blanched and shredded almonds
1 c pineapple, diced
1 lb. white grapes, stoned and halved
½ lb. marshmallows, cut up in pieces.

Cook:

1 c milk
4 egg yolks
Pinch salt
1 tsp mustard.

Let come just to a boil and remove from flame. When cool, add juice of 1 lemon and 1 c whipped cream. Add rest of ingredients. Let stand 12 hours before using.

Mrs. Ernest Bader.
Lorena Crowley.

White Salad

1 qt. shredded cabbage
2 c marshmallows
1 medium can pineapple
Celery, almonds and white grapes if desired
1 c blanched almonds.

Mix with the following dressing:

Juice of 2 lemons
1 tbsp flour
2 egg whites, beaten
4 tbsp vinegar
½ c sugar
1 c whipped cream.

Cook lemon, vinegar, flour and sugar; when thick stir in beaten egg whites and when ready to serve add whipped cream.

Mrs. Frank Darling.
Mrs. J. E. Sinclair.

Mixed Vegetable Salad

1 qt. diced potatoes
1 can peas
1 pt. cooked asparagus
1 c sliced radishes
8 hard boiled eggs, cut small
1 can string beans, cut
1 qt. cabbage, chopped
1 pt. beets, chopped.

Have all ingredients prepared and cold 2 hours before using. In a large crock place layers of each vegetable, thus mixing without stirring. Chill and when ready to serve pour a little salad dressing on top. Stir just the top a little and take out in a salad bowl, pour on more dressing and continue until all is ready. This prevents crushing the ingredients and 1 qt. of dressing will be needed. Will serve 45 persons.

Mrs. E. G. Taylor.

FROZEN SALADS

Frozen Fruit Salad

1 can grapefruit hearts
1 can diced pineapple
1 can peaches
2 c mayonnaise
2 orange pulps
1 can white cherries
1 package dates
1 c whipping cream.

Mix all and put in baking powder cans, pack in ice and salt and freeze 3 hours. Cut in rings as thick as desired and serve on lettuce before the meal. This may be frozen in the ice box also.

Mrs. M. M. Kline.

Frozen Fruit Salad

2 packages Philadelphia cheese
1 c white cherries, seeded
1 pt. whipping cream
3 tbsp mayonnaise
4 slices pineapple, diced.

Mix all thoroughly and freeze. Serve on lettuce with a sweet dressing.

Mrs. C. C. Johnson.
Mrs. H. B. Noyes.

Frozen Salad

2 packages Philadelphia cheese
1 small bottle maraschino cherries
3 slices pineapple, cut
½ pt. whipped cream
3 tbsp mayonnaise
1 c seeded white cherries.

Chill in tray for 3 hours and serve with a sweet French dressing.

Mrs. Ralph Russell.

Frozen Fruit Salad

1 package gelatin
¼ c diced peaches
½ c sugar
1 c cream, whipped
1 c diced pineapple
1 orange, diced
2 tbsp chopped almonds
½ tbsp lemon juice.

Dissolve gelatin, add to whipped cream and combine with other ingredients. Freeze with ice and salt or in tray.

Mrs. A. R. Roberts.

Frozen Cheese Salad

2 small packages pimento cheese
1 pt. whipping cream
6 tbsp mayonnaise
1 c white cherries or grapes
4 slices pineapple.

Mix salad dressing and cheese, then whipped cream, last the fruit. Freeze 3 to 6 hours. Serve with a little dressing on top. Serves 12.

Mrs. J. M. Opper.

Ice Box Cheese Salad

1 can tomato soup
3 tbsp gelatin
½ c diced celery
3 packages cream cheese
1 pimento, diced
1 green pepper, diced.

Heat soup and dissolve the cheese in it. Stir over fire until smooth, add gelatin and stir until it is dissolved. Add remaining ingredients and place in tray until ready to serve.

Mrs. Fred C. Parsons.

Frozen Chicken Salad

2 c chopped chicken
¼ c chopped stuffed olives
1 c whipping cream
½ c diced celery
1 c mayonnaise
1 tsp gelatin.

Soften gelatin in water, then melt it over steam and add it to the dressing. Add cream and other ingredients and pour into molds or tray and place in freezing compartment of the refrigerator about 3 hours.

Mrs. L. M. Jensen.

Frozen Roquefort Salad

1 carton cottage cheese
1 tbsp minced onion
¾ c mayonnaise
Salt to taste
2 tbsp Roquefort, grated
½ pt. whipping cream
1 tbsp minced green pepper.

Mix well, put in tray and freeze 3 hours. Cut in squares and serve on lettuce with French dressing.

Mrs. John Brain.

SALAD DRESSING

Dressing for Cold Slaw

1 c sugar
1 c vinegar
1 c water
1 tbsp butter.

Cook about 5 minutes; when cool add 3 well beaten eggs and 1 tsp mustard. Add salt and cook until thick. Mrs. Max Emmert.

Fruit Juice Salad Dressing

Juice of 1 lemon
½ c pineapple juice
¼ c water
½ c sugar
2 eggs
1½ tbsp flour.

Beat eggs; add liquid. Mix dry ingredients and add. Cook slowly in double boiler until thick, stirring constantly. When ready to serve, blend with whipped cream. Lucy Harte.

Fruit Dressing

Juice 1 orange
Juice 1 lemon
¼ tsp salt
½ c sugar
1 well beaten egg
Whipped cream.

Boil sugar and fruit juice, add egg and cook till thick, add salt and when cool add whipped cream. Delicious with fruit salad.
Mrs. C. E. Fuhrer.

Mayonnaise Dressing

2 eggs
2 tsp mustard
1½ tbsp flour
¾ c vinegar
¼ c sugar
1 c milk.

Beat eggs, add dry ingredients, then milk. Boil vinegar, pour in and cook slowly, stirring constantly. Mrs. E. L. Platner.

Beaten Oil Mayonnaise

2 tsp sugar
1 tsp salt
½ tsp mustard
Dash paprika.

Add 2 tbsp lemon juice, 1 whole egg and the yolk of another. Add ½ c mazola or olive oil. Beat well until blended. Add another ½ c oil—beat well. Add ½ c more oil, beat well. Have all ingredients very cold. Mrs. R. M. Crossman.

Russian Dressing

1 c water
1 c sugar
Juice of 3 lemons.

Cook 15 or 20 minutes until thick.

1 c cooking oil
1 c catsup
1 tbsp celery salt
A few shakes tobasco sauce
1 good sized onion, grated
1 c olive oil
2 tbsp Worcestershire sauce
Pinch red pepper
¼ c vinegar.
1 tsp salt

Mix, pour lemon mixture into this and beat well with Dover beater.
Mrs. C. L. Waldron.

Pot-Pourri Salad Dressing

½ tsp salt
¼ tsp pepper
4 tbsp salad oil
2 tbsp vinegar
1 green pepper
1 orange
½ c stuffed olives.

Beat salt, pepper, vinegar and salad oil. Add green pepper seeded and chopped fine, also olives, orange pulp and juice. Mix and pour over head lettuce. Mrs. R. S. Morrow.

Pineapple Salad Dressing

¾ c pineapple juice
¼ c vinegar
1 c sugar
1 rounding tbsp flour
2 eggs.

Cook until thick and add whipped cream when cold.

Russian Dressing

Juice of 2 lemons
½ c water
1 heaping tsp paprika
½ c catsup
4 tbsp vinegar
2/3 c sugar
1 heaping tsp salt
1 scant tsp mustard
1 tbsp Worcestershire sauce
1 c oil.

Boil until fairly thick lemon, sugar and water. Cool, add other ingredients and beat with egg beater until thick. Garlic or onion adds to the flavor. Mrs. W. C. Slabaugh.

Russian Dressing

1 c brown sugar
2 lemons.

Cook until a syrup, then beat in slowly 1 c oil and ½ bottle chili sauce. Mrs. Hugh Wallace.

Roquefort Cheese Dressing

6 tbsp salad oil
3 tbsp vinegar
Dash of sugar
Dash of cayenne
¼ c crumbled Roquefort cheese
1 tsp salt
¼ tsp pepper.

Mix all together, beat until smooth. Very good served on head lettuce.
Mrs. E. E. Skeele.

Boiled Dressing

¼ lb. butter, melted
2 c milk
5 tbsp flour.

Blend butter and flour, add milk, cook over a slow fire and stir well. In a separate pan heat 1 c mild vinegar and add slowly to milk mixture.

5 whole eggs or 8 yolks
2 tsp salt
Celery salt
1 c sugar
2 tsp mustard.

Add this mixture to first part. Mrs. C. L. Waldron.

Salad Dressing

1 tbsp butter
1 c water
1/3 c flour
Salt and pepper.

Boil together and add:

2 egg yolks
2 tbsp lemon juice
2/3 c olive oil
2 tbsp vinegar
1 tsp mustard
Salt, pepper and paprika.

Beat all together.

Mrs. H. M. Hundley.

Salad Dressing

1 c vinegar
1 tsp flour
1 tsp mustard
2 egg yolks
½ c sugar
1 tsp salt
Dash of red pepper.

Mix until smooth, cook a few minutes in a double boiler, then add a lump of butter size of an egg. If too thick add cream.

Mrs. W. J. Traver.

Salad Dressing

3 egg yolks
Salt and pepper
8 tbsp vinegar
3 tbsp sugar
1 tbsp mustard
1 tbsp butter.

Beat yolks and sugar together, add salt and pepper, mustard mixed with 1 tbsp of the vinegar, then the vinegar. Cook in double boiler, stirring constantly, until thick. Take from fire and add butter. When cool add ½ pt. cream whipped. Mrs. R. A. McFarlane.

Sour Cream Dressing for Cold Slaw

¼ c vinegar
4 tbsp sugar
Black pepper
¾ tsp salt
1 c sour cream
1 medium head cabbage, cut fine.

Beat cream and seasonings until stiff and combine with cabbage. Let stand in ice box several hours. Mrs. Lee O. Gibson.

Salad Dressing

1 c sugar
4 tbsp vinegar
1 tsp mustard
1 tsp paprika
1 c oil
½ c water
2 tbsp lemon juice
1 tbsp Worcestershire sauce
1 c tomato catsup.

Boil sugar and water until thick and add remaining ingredients.

Mrs. Maurice Smith.

Oil Salad Dressing

2 egg yolks
Salt and pepper
1 tsp dry mustard
1 c olive oil.

Beat yolks of eggs, salt, pepper and mustard until smooth. Add olive oil drop by drop until used. When too thick, thin with lemon juice. Mrs. Gunner Nestor.

Thousand Island Dressing

2/3 c cooking oil
2 egg yolks
1 onion
1 hard boiled egg
Salt
Paprika
2 dessertspoons lemon juice or vinegar
½ c chili sauce
1 green pepper
½ can pimento.

Beat eggs until creamy, and add oil a little at a time until used. Add lemon juice then other ingredients. Grind pepper, pimento, eggs and onion. Keep cool. Will serve 12. Mrs. A. R. Roberts.

Cooked Salad Dressing

2 eggs
1/8 tsp (scant) mustard
2 tbsp sugar
5 tbsp vinegar
2 heaping tsp flour
1 tsp salt
2 tbsp melted butter
1 small can condensed milk.

Mix flour, salt, sugar and mustard; add to beaten eggs, then add melted butter. When well blended add vinegar. Cook in double boiler until thick. When cold add condensed milk or sour cream if desired. Mildred Braden.

Mayonnaise Dressing

2 eggs
½ c vinegar
1 tbsp flour
½ tsp mustard
½ c water
¾ c sugar
Pinch salt.

Stir sugar, salt, flour and mustard together. Add water and vinegar and heat. Remove from stove and add well beaten eggs, boil until thick, stirring constantly. Thin with cream.

Mrs. W. F. Landis.

Dressing for Grapefruit Salad

4 tbsp olive oil
Paprika to make red
1 tbsp vinegar
1/3 c water
¾ tsp salt
2 tbsp lemon juice
1 c sugar.

Boil sugar and water until it spins a thread, add to other mixed ingredients slowly, beat and cool. Serve over skinned sections of grapefruit. Mrs. Chas. T. Leigh.

Tomato Soup Salad Dressing

1 can tomato soup
1½ c oil
1 tbsp mustard
½ tsp paprika
1 tbsp Worcestershire sauce
1 tsp grated onion
¾ c vinegar
½ scant c sugar
1 tsp salt.

Place all ingredients in a qt. jar and shake well when used. Put in the remainder of the onion whole, if desired. Fine for vegetable salads. Mrs. John B. Brain.

Bread, Coffee Cake, Rolls and Biscuits

"One simple little song we sing
To brides just newly wed,
Just make the best of everything,
Especially of bread."

Bread

2 qts. white flour
2 c graham flour
1 c corn meal
3 tsp salt
6 tsp sugar
Large tbsp lard
1 qt. luke warm water
1 compressed yeast cake dissolved.

Melt lard and add to water, also salt and sugar. Stir and add to flour. Yeast last. Knead into a soft dough and sprinkle a little flour over the top. Let rise over night and in the morning knead well. Let rise again 2 or 3 hours. Then place in pans and let rise another hour. Bake from 1 hour to 1¼ hours.

Mrs. John Harte.

Bread

Soak ½ cake yeast in 1 c of tepid water. When soft add scant tsp salt, 1 rounding tbsp sugar, enough flour to make a sponge. When light, cream 1 rounding tbsp flour and 1 scant tbsp shortening. Over this pour 2 c boiling sweet milk. When cool add sponge and enough flour to make good batter. Stand over night. Stiffen in morning.

Mother Brown.

Graham Bread

2 c sour milk
½ c sugar
1 tsp salt
2 c graham flour
2 tbsp molasses
2 tsp soda
¾ c raisins
1 c white flour.

Mix dry ingredients, add milk and molasses. Bake in loaf at 325°.

Mrs. Lloyd Lindbergh.

Banana Bread

1 c sugar
2 eggs, beaten
½ scant tsp baking powder
2 c sifted flour
½ c butter
1 level tsp soda
1 tbsp sour milk
3 ripe bananas, crushed.

Dissolve soda in milk, cream butter and sugar. Combine ingredients and bake 1 hour in moderate oven.

Mrs. R. O. Bell.

Whole Wheat Bread

1 tbsp butter
½ tbsp salt
1 pt. hot milk
1 cake compressed yeast
1 tbsp sugar
½ tsp lard
1 pt. warm water
8 c whole wheat flour.

To 4 c flour add milk, water and the other ingredients. Mix well with a spoon and let rise from 1 hour to 1½ hours. Add remaining 4 c of flour and stir until mixture no longer adheres to pan. Put into 2 well greased pans and let rise until light. Use ½ for raisin loaf if desired. Mrs. D. L. Johnston.

Quick Bran Bread

1 qt. buttermilk
1 tsp salt
1 qt. Kellogg's bran
1 level tsp soda
1 c brown sugar
1 qt. graham flour.

Mix thoroughly. Makes 2 loaves. Bake in well greased bread tins in moderate oven 1 hour. Mrs. C. R. Field.

Bran Bread

2 c white flour
2 c bran flour
½ c sugar
½ tsp salt
2 tbsp baking powder
1 egg
2 c buttermilk or sour milk
½ tsp soda added to milk.

Mix dry ingredients. Add egg, milk and soda. Add ½ c nut meats and 1 c raisins. Put in greased pan. Let rise 30 minutes. Bake 45 minutes. Mrs. R. W. Shepard.

Boston Brown Bread

1½ c rye meal
1 c molasses
1 tsp soda
2 c corn meal
2 c sour milk
1 tsp salt.

Steam 4 hours. Mrs. M. T. Smith.

Steamed Brown Bread

1½ c white flour
1½ c graham flour
1½ c corn meal
3 tsp soda
2 c sour milk
1¼ c molasses
1 c sweet milk or water
1 tsp salt
1½ c raisins.

Beat thoroughly. Fill baking powder cans 2/3 full and put on cover. Steam continuously 1½ hours. Put in oven a few minutes.
Mrs. T. R. Braden.

Brown Bread

1 c sour milk
1 c sweet milk
2 tbsp molasses
1 level tsp baking powder
1 c sugar
3 c graham flour
1 level tsp soda
Salt.

Steam 1 hour. Mrs. Louis Nelson.

Brown Bread

2 c buttermilk or sour milk
½ c molasses
½ c brown sugar
2 c white flour
2 tbsp melted shortening
½ c chopped nuts
2 tsp soda
2 eggs, well beaten
1 tsp salt
2 c graham flour
1 c raisins.

Mix milk, soda, molasses, eggs, sugar, salt and shortening and stir well. Add remaining ingredients. Let rise 30 minutes. Bake about 45 minutes in a moderate oven. Mrs. J. L. Haugh.

Date Nut Bread

1 package dates
1 tsp soda
3 eggs
2 tsp baking powder
1 c boiling water
1 c sugar
2½ c flour
1 c nuts.

Pour water and soda over the dates, add sugar and cool. Add remaining ingredients and bake in a loaf. Mrs. E. L. Shoemaker.

Orange Nut Bread

2 eggs
¾ c milk
1 tsp salt
2 tbsp shortening
½ c chopped orange peel
1 c sugar
3 c flour
4 tsp baking powder
½ c nuts.

Beat eggs with sugar, stir in milk alternately with flour, salt and baking powder sifted together. Add melted shortening and nuts and orange peel dredged in flour. Pour into greased pan. Let stand 15 minutes before putting in oven. Bake in moderate oven 40 minutes or longer. Mrs. Wm. W. Graham.

Nut Bread

2 beaten eggs
2 c white flour
1 tsp baking powder
1 rounding tsp soda
1 small c sugar
2 c graham flour
1½ to 2 c sour milk
Nuts and raisins.

Add baking powder to flour and soda to part of the milk. Add more milk or water if too thick. Let rise ½ hour and bake 1 hour in a slow oven. Makes 2 good sized loaves. Mrs. Hugh Wallace.

Nut Bread

2½ c flour
¼ c sugar
1 c nuts or raisins
1 tsp salt
½ c graham flour
1½ c milk
4 tsp baking powder
1 egg.

Sift dry ingredients together, add raisins or nuts, chopped not too fine; add beaten egg to milk and stir all together, to make a soft dough. Put in greased loaf pan. Allow to stand 30 minutes and bake in moderate oven 45 to 60 minutes. Mrs. George Cosmos.

Nut Bread

2 c brown sugar
2 c sour milk
1 c nuts
Salt
2 eggs
4 c flour
1 level tsp soda dissolved in a little hot water.

Mrs. C. R. Maxwell.

Nut Bread

2 c graham flour
2 c sweet milk
1 c sugar
1 egg
2 c white flour
4 tsp baking powder
1 c walnuts, cut up
1 tsp salt.

Mix well, let stand 20 minutes and bake in slow oven 50 minutes.

Mrs. G. H. Baker.

Raisin Loaf with Nuts

4 c flour
4 tsp baking powder
1 tsp salt
¾ c sugar
1 c raisins
½ c chopped nuts.

Stir well together. I beaten egg. 1½ c water or sweet milk. Let stand 20 minutes. Bake in slow oven 1 hour.

Mrs. Gunner Nestor.

Nut Bread

1 c sugar
1 tbsp lard
1 tsp salt
4 tsp baking powder
1 egg
1 c milk
4 c flour
1 c nuts.

Beat egg, sugar, lard, milk and salt well together, add remaining ingredients. Put in greased pan, let rise 20 minutes and bake 1 hour in a slow oven.

Mrs. Glen Eastburn.

Nut Bread

2½ c flour
¾ c walnuts
1 egg
Salt
½ c sugar
2½ tsp baking powder
1 c milk.

Add egg to milk, beat, add other ingredients and if not moist enough add a little milk or water.

Lucille Taylor.

Nut Bread

4 c flour
6 tsp baking powder
1 tsp salt
2 eggs
1 c sugar
1 c nuts
1 c milk.

Sift dry ingredients and add nuts. Beat eggs well, add milk. Combine two mixtures. Turn into greased pan and let stand 20 minutes. Bake in moderate oven about 1 hour. This makes 2 small or 1 large loaf.

Mrs. H. Z. Clarke.

Nut Bread

2 eggs
½ c sugar
4 tsp baking powder
½ tsp salt
1 c milk
2½ c flour
1 c ground nut meats.

Mix well, let stand 15 minutes and bake slowly from 45 to 60 minutes.

Mrs. Carl Brainard.

Orange Bread

2 medium sized oranges
1 egg, well beaten
1 c milk
Salt
1½ c sugar
3 c white flour
2 tsp baking powder.

Cut orange peel and pulp in small pieces and cook until tender in water just to cover. Add sugar and cook until syrup is quite thick. Cool. Add egg to milk and this to the orange syrup. Then add flour, baking powder and salt. Bake in moderate oven about 1 hour.

Mrs. I. Morse Clute.
Mrs. Fred F. Chambers.

Potato Rolls

2 large potatoes
2 eggs, beaten well
¾ cake compressed yeast
1 tbsp sugar
1 c butter and lard mixed
1 tbsp salt
1 c milk
1 qt. sifted flour
1 pt. sifted flour.

Boil potatoes; while hot, mash in a crock with shortening. Add eggs, salt, and yeast which has been dissolved in milk. Then add sugar and 1 qt. flour. Start by 10 o'clock in the morning. At 1 o'clock add 1 pt. flour and let raise. At 4 p.m. roll out in a sheet, cover with melted butter, fold together and cut with a biscuit cutter. Let raise 2 hours and bake in moderate oven for 20 minutes.

Mrs. W. H. Walker.
Mrs. T. H. Worst.

Ice Box Rolls

½ c sugar
2 c boiling water
2 eggs, well beaten
About 7½ c flour
2 tbsp shortening
1 tsp salt
1 cake compressed yeast.

Mix water, shortening, sugar and salt and cool. Then add eggs and yeast dissolved in a little water. Stir as much flour into this as is possible, then knead in the rest. Place in covered dish in ice box and make out rolls about 4 or 5 hours before time to bake them. Do not work down the dough. Keeps several days in the ice box and makes delicious cinnamon rolls.

Mrs. W. C. Slabaugh.
Mrs. Ralph Russell.
Mrs. Louis Nelson.

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Ice Box Rolls

1 cake compressed yeast
½ c sugar
1 tsp salt
1 egg
2 c water, slightly cooler than lukewarm
7 c flour, sifted
3 tbsp fat.

Crumble yeast in a bowl, add sugar, salt and water. Add well beaten egg. Add half of the flour and beat well. Add melted shortening and mix in the remainder of the flour with the hands. Let rise to double its bulk (about 1½ hours). Punch down, cover tightly and place in ice box. Use as desired. For making rolls, remove desired amount of dough, shape into rolls, let rise to double the bulk and bake about 20 minutes. It takes about ¾ hour to rise the second time. Makes about 5 dozen. Lucy Harte.

Ice Box Rolls

1 cake compressed yeast
1 tsp sugar
½ c lard
1 c sugar
½ c luke warm water
1 tsp salt
1 c boiling water
1 c cold water
2 eggs, slightly beaten
6½ c flour or more.

Dissolve yeast in warm water, add sugar. Combine boiling water, lard, sugar, cold water and eggs. When cool, add to yeast mixture and 3 c flour with salt. Then add remaining flour. Let this stand over night in the ice box. In the morning, knead a little and form into rolls. Let stand 3 or 4 hours until doubled in size and bake in a hot oven. Remaining dough may be used as desired.

Mrs. Louis Schnauber.
Mrs. A. B. Tebbens.

Ice Box Rolls

1 qt. milk
1 tsp salt
1 tsp soda
½ c sugar
1 cake compressed yeast
1 c mashed potatoes
2 tsp baking powder
1 c lard
½ c water
Flour.

Warm milk, put in lard, sugar, salt and potato. Dissolve yeast in the ½ c warm water and then the soda and baking powder. Add all together and stir in enough flour to make a stiff dough.

Mrs. Maurice Smith.

Ice Box Rolls

1 cake compressed yeast
1 c mashed potatoes
½ c shortening
2 eggs
½ c warm water
1 c scalded milk
¼ c sugar
Flour.

Dissolve yeast in water. Add shortening, some salt and mashed potato to scalded milk. When mixture is lukewarm add dissolved yeast. Mix thoroughly, add beaten eggs and stir in enough flour to make a very stiff dough. Turn on floured board and knead well. Put in large bowl, cover with cloth and set in ice box. Mrs. E. Nordstrom.

Quick Pecan Rolls

Make a biscuit dough but add 1 tbsp of sugar to the dry ingredients. Roll out rather thin and spread with plenty of butter. Sprinkle well with light brown sugar and chopped pecans. Roll tightly and cut into slices about ½ inch thick. Bake in greased muffin tins or well buttered and sugared sheet pan about 20 minutes. Lucy Harte.

Tea Rolls

1 c scalded milk
¼ c sugar
1 tsp salt
3½ c flour
¼ c melted butter
2 eggs
1 cake yeast foam.

When milk is lukewarm, add 2 c of flour, beat well, add dissolved yeast cake, and let rise. When risen, add butter, sugar, salt and well beaten eggs, and enough flour to make a soft dough. Knead well and let rise in a warm place. Shape into small rolls, put into buttered pan, let rise until very light, then bake in brisk oven about 15 minutes.

Mrs. Geo. A. Nelson.

Rolls

Scald ½ pt. milk
1 tsp salt
1 heaping tbsp lard
Cool and add:
1 cake compressed yeast
1 tsp sugar
3 c flour (or more).

Work down; place in bowl and cover until raised sufficiently; then roll in sheet, cut, turn over, brush with egg or milk. Bake 20 minutes.

Hot Cross Buns

¼ c sugar
1 tsp salt
1 egg
½ cake compressed yeast
½ c seeded raisins
1 c scalded milk
3 tbsp shortening
¾ tsp cinnamon
1 tsp ginger
Flour
¼ c chopped candied citron
¼ c lukewarm water.

Add shortening, sugar and salt to milk. When lukewarm add yeast dissolved in water, spices, beaten egg and sufficient flour to make a very stiff dough. Mix well and add fruit. Cover and let rise over night. In the morning form into buns, place in greased pan 1 inch apart, let rise, brush over with milk or beaten egg and bake in oven at 375° for 25 minutes. Cool and make a cross on each bun with powdered sugar frosting. These can be finished the same day by using 1 cake of yeast and starting in the morning.

Mrs. F. P. Rutherford.

Baking Powder Biscuit

Sift together 3 c flour, 4 heaping tsp baking powder, ½ tsp salt. 2 heaping tbsp lard or Crisco rubbed into flour. Add enough milk to make soft dough. Knead lightly and bake in a quick oven.

Mrs. Fanny Manning.

Filling for Orange Rolls

Cream ½ lb. butter very soft, add ground rind and juice of 2 oranges. Thicken to spread with powdered sugar. Roll dough as for cinnamon rolls and spread with the orange mixture, and roll. Cut off in small rolls, place in buttered muffin tins and let raise. Bake in hot oven.

Mrs. J. T. Brownlee.

Wesson Oil Biscuits

2 c flour
1 tsp salt
¾ c milk
4 tsp baking powder
4 tbsp Wesson oil.

Add oil to milk. Sift dry ingredients several times together. Blend all together with a large spoon. Pat or roll out on a floured board to ½ inch thickness and cut with biscuit cutter. One may use a large cutter, brush the dough over with melted butter, and fold as a Parkerhouse roll.

Mrs. N. J. Baker.

Emergency Biscuits

2 c flour
4 tbsp butter
½ tsp salt
2/3 c milk
4 tsp baking powder.

Sift dry ingredients together. Cut in the butter until the mixture is fine like cornmeal. Then add the milk and do not stir more than is necessary. Dough should be moist and spongy looking. Drop from spoon on greased pan and bake in hot oven

Mrs. Wray M. Scott.

Never Fail Party Biscuits

2 c flour
1 c milk
1 tbsp lard
1 tsp salt
2 tsp baking powder
Grated rind of 1 orange.

Sift flour and baking powder, rub in lard, add salt, then orange rind and milk. Mix lightly, turn on mixing board and pat with the hands until 1 inch thick. Cut with small biscuit cutter, place 1 loaf of sugar, soaked in orange juice on top of each biscuit and bake in a quick oven.

Mrs. R. W. Shepard.

Sour Cream Drop Biscuit

1 c sour cream
1½ c flour
Pinch of salt
½ tsp soda
1 tbsp baking powder.

Stir lightly. Drop from a spoon on greased tin and bake quickly.

Mrs. True.

Cheese Biscuits

1 c flour
2 tsp baking powder
1 c chipped cheese
1/3 tsp salt.

Combine and add milk enough to make a stiff batter. Drop from spoon and bake.

Mrs. E. A. Lucke.

Quick Philadelphia Cinnamon Buns

4 c flour
1 tsp salt
1 c milk
2 tsp baking powder
4 tbsp butter
2 eggs.

Sift flour, measure and sift with salt and baking powder, add shortening and mix well with fork. Add beaten eggs to milk, add this slowly to the flour making a soft dough. Turn on floured board and work gently. Roll out thin and spread with softened butter. Sprinkle with brown sugar, cinnamon and raisins. Roll as for jelly roll. Cream 6 tbsp butter with 6 tbsp brown sugar. Spread thickly on bottom and sides of pan. Cut dough in 2-inch pieces and put in pan. Let stand 20 minutes and bake 25 minutes in hot oven. Remove from pan at once. Mrs. A. G. Crapenhoft.

Coffee Squares

½ c sugar
1 egg, well beaten
½ c milk
2 tsp baking powder
1 c raisins
½ c butter or oleo
½ c strong coffee
¼ tsp salt
2 c flour.

Cream butter and sugar, add egg, coffee and milk. Sift flour with salt and baking powder. Combine mixtures, add raisins. Put in well greased tins, cover top with sugar and cinnamon. Bake in moderate oven about 25 minutes. Mrs. Jesse Haugh.

Currant Bread

6 eggs
5 tbsp cream
2 oz. chopped almonds
2 tsp baking powder
¾ lb. sugar
½ lb. butter
3 oz. currants
3 c flour.

Stir yolks and sugar well, add butter, then flour with baking powder, cream, almonds, currants and the beaten whites last. Bake in well greased loaf pan in moderate oven. Mrs. Geo. K. Parman.

Cinnamon Lunch Cake

½ c sugar
1 tsp baking powder
½ tsp cinnamon
1 egg, beaten well
1 c flour
½ tsp salt
4 tsp melted butter
½ c milk.

Sift dry ingredients. Add beaten egg to milk and mix with other ingredients. Add melted butter. Pour in shallow pan, sprinkle sugar and cinnamon on top and bake about 20 minutes.

Grace I. Ross.

Quick Coffee Cake

Break 1 egg into cup, fill with milk and let stand. Cream 1 c sugar, 1/3 c butter and 2 c flour. Save out scant ½ c of this for top. Add 2 tsp baking powder, then liquid to flour. Pour into pan and sprinkle top with ½ c saved to which add 1/3 c sugar, 1 tsp butter and 1 tsp cinnamon. Bake in a moderate oven. Mrs. Lloyd Lindbergh.

Sweet Milk Scones

2 lbs. flour
1 c lard
2 tsp cream of tartar
1 pt. sweet milk
1 c sugar
1 tsp soda
Pinch of salt.

Mix and cut in squares. Brush well with beaten egg and bake.

Mrs. Rebecca J. Morgan.

Coffee Cake

2 c milk
½ c sugar
2/3 cake yeast
2 eggs, beaten well
2/3 c shortening
1¼ tsp salt
½ c water
4 to 5 c flour
1/3 c shredded citron
1 c seeded raisins.

Scald milk, add shortening, sugar and salt. When lukewarm add yeast, dissolved in water, eggs and flour to make a stiff batter. Add fruit. Cover and let rise more than double. Stir and spread evenly in pans ¾ inch thick and let rise double. Brush over with beaten egg. Spread the following over the top and bake 15 to 20 minutes. Partly melt 1 c sugar and ½ c butter, add 2 tsp cinnamon and 6 tbsp flour mixed. Cool and crumble.

Mrs. Brain.

Cinnamon Coffee Cake

2 eggs
3 tbsp melted butter
½ c milk
2 c flour
2 tsp baking powder
1 small c sugar.

Mix as for cake, pour in loaf pan and cover top with:

4 tbsp fine bread crumbs
2 tsp cinnamon
2 tbsp melted butter
4 tbsp sugar
1 egg white, beaten.

Bake in moderate oven. Serve warm.

Mrs. John Brownlee.

French Coffee Cake

2 eggs
¾ c sweet milk
2 tbsp butter
Salt
½ c sugar
½ c flour
2 level tsp baking powder
Nutmeg or cardamom seed.

Mix well, pour in shallow pan, put small pieces of butter on top, sprinkle with sugar and cinnamon. Bake 15 minutes.

Mrs. John Harte.

Corn Bread, Muffins, Waffles, Pancakes and Fritters

"And now to breakfast with what appetite you have."

Southern Corn Bread

1 c flour
3 tsp baking powder
½ tsp salt
1 egg
1 c corn meal
1 tbsp sugar
1 c milk
½ lb. bacon, cut fine.

Sift dry ingredients, add beaten egg and milk. Spread thin in greased baking pan. Sprinkle bacon over the top. Bake about 15 minutes in a hot oven. If bacon does not brown, put under broiling flame a few minutes until crisp.

Mrs. T. M. Giltner.
Mrs. Louis Nelson,

Corn Bread

½ c corn meal
3 tbsp sugar
½ tsp salt
1 tbsp melted butter
2/3 c flour
2 tsp baking powder
1 egg yolk
2/3 c milk.

Mix dry ingredients well, add egg yolk, milk and butter. Bake in moderate oven 20 minutes.

Mrs. W. M. Swanson.

Corn Bread

½ c sugar, scant
½ c sweet milk
1½ c flour
1 tsp salt
½ c butter
2 eggs, beaten separately
2/3 c corn meal
2 tsp baking powder.

Cream butter and sugar, add egg yolks and milk, then dry ingredients. Lastly the whites. Cook about 30 minutes in an iron skillet.

Mrs. Walter S. Wiley.

Corn Bread

3 tbsp melted butter
2 eggs
1 c sweet milk
2 c corn meal
½ c sugar
3 tsp baking powder
½ tsp salt.

Mrs. Ralph Russell.

Corn Bread

1 c flour
1 tsp salt
1 c milk
1 egg
1 c yellow cornmeal
4 tbsp sugar
4 tsp baking powder.

Mix and sift dry ingredients, add milk, well beaten egg and shortening. Bake in shallow greased pan in hot oven for 20 minutes.

Mrs. E. E. Skeele.

Corn Gems

2 eggs
1 c flour
1 c corn meal
1-1/3 c sweet milk
1 tbsp sugar
1 tbsp shortening
2 heaping tsp baking powder
Salt.

Beat eggs, add sugar, shortening and milk. Sift the meal, flour and baking powder several times. Add to first mixture. Bake in quick oven.

Mrs. N. K. Sype.

Corn Pone

3 c corn meal
2 c boiling water
Salt
1 c white flour
2/3 c molasses
2 c sour milk
2 tsp soda.

Scald meal and salt with boiling water. Add other ingredients, beat until smooth and bake 3 hours in covered baking dish.

Mrs. Murray E. Thomas.

Eggless Corn Muffins

1 c corn meal
½ c flour
2 tbsp baking powder
Salt
1 c milk
2 tbsp melted butter.

Mrs. Elmer Thomas.

Corn Muffiins

1 tbsp sugar
½ c corn meal
1 tbsp lard
1 tbsp butter
¾ c flour
½ c milk
1 tsp baking powder
1 egg
¼ tsp salt.

Put the meal and flour into a bowl, add butter and lard and mix thoroughly; then add egg and milk beaten together, and the sugar. Beat well and add baking powder. Bake in a quick oven.

Mrs. W. A. Gordon.

Muffins

5 tbsp melted butter
1 egg
1¼ scant c flour
3 tbsp sugar
½ c milk
1½ heaping tsp baking powder.

Nuts may be added. This makes 8 muffins.

Mrs. A. F. Deicken.

Muffins

¼ c butter
1 c milk
1 egg
¼ c sugar
2 c flour
3 tsp baking powder.

Mrs. Lina Covey.

Muffins

1 pt. flour
½ tsp salt
1 tbsp shortening
1 c milk
3 tsp baking powder
1 tbsp sugar
1 beaten egg.

Sift dry ingredients together. Add melted shortening, egg and milk. Mix and bake quickly.

Mrs. Rebecca J. Morgan.

Blueberry Muffins

½ c fat
1 c sugar
2 c flour
2 tsp baking powder
5/6 c blueberries, juice and all
2 eggs
1 tsp salt.

Cream sugar and fat. Add beaten egg yolks to the mixture and then alternately, flour, salt and baking powder sifted together, with berries. Fold in stiffly beaten egg whites. Fill well greased and floured muffin pans ½ full of the mixture and bake 20 or 25 minutes at 425°. Makes 12 large muffins. Use canned berries.

Lucy Harte.

Blueberry Muffins

½ c sugar
1 egg
1 c sweet milk
1 c blueberries, floured
½ c butter
Pinch of salt
2 c flour
2 small tsp baking powder.

Bake in a medium oven.

Mrs. Hugh Wallace.

Date Muffins

1/3 c butter
1 egg
2 c flour
4 tsp baking powder
½ c sugar
¾ c milk
¼ tsp salt
½ lb. dates.

Cream butter and sugar and add dates, which have been finely chopped. Then add alternately the beaten egg added to the milk, and the flour sifted with the baking powder. Bake in small muffin tins for about 25 minutes. This served with chicken salad, chocolate ice box pudding, tea or coffee makes an informal Sunday Supper.

Mrs. J. E. Rogers.
Mrs. Lester Doan.

Date Muffins

2 tbsp shortening
½ tsp salt
1 c milk
3 tsp baking powder
2 tbsp sugar
1 egg
2 c flour
1 c dates, cut in pieces.

Mrs. Anna Sype.

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Fig Muffins

¼ c shortening
¼ c sugar or less
1 egg
2 c flour
4 tsp baking powder
½ tsp salt
1 c milk
1 c chopped figs.

Cream the shortening and the sugar gradually. Add well beaten egg. Sift flour once before measuring. Sift flour, salt and baking powder together and add alternately with the milk. Add figs. Bake in well greased muffin pans 25 minutes in moderate oven.

Mrs. F. E. Thomas.

Graham Muffins

3 c graham flour
1 qt. milk
1 tbsp shortening
2 tbsp sugar
1 c white flour
¾ c yeast
1 tsp salt.

Mix and set to raise over night. In the morning pour in muffin tins and bake 20 minutes.

Mrs. Morton Vienot.

Graham Muffins

1 c graham flour
¼ c sugar
1 scant tsp salt
1 well beaten egg
1 c white flour
2 tsp baking powder
1 c milk
1 tbsp melted butter.

Sift dry ingredients together, add milk slowly, then egg and butter. Bake in muffin tins about 25 minutes. This makes 12 muffins.

Mrs. M. G. True.

Graham Muffins

1 c graham flour
½ c white flour
½ c bran
¼ c sugar
½ tsp salt
4 tsp baking powder
Sift together.
1 egg, beaten
1 c milk
Mix and add to above mixture

2 tbsp melted butter—added last. Beat well. Bake in hot oven 25 minutes.

Mrs. R. M. Crossman.

Whole Wheat Muffins

2 c whole wheat flour
1½ c sour milk
Pinch of salt
½ c chopped nuts
1/3 c sugar
1 tsp soda
1 tbsp cooking oil
½ c seedless raisins.

Bake slowly in a moderate oven.

Mrs. A. B. Zimmerman.

Peanut Butter Muffins

1½ c flour
1/8 tsp salt
1 egg, well beaten
½ c milk
2½ tsp baking powder
1/3 c sugar
1 large tbsp peanut butter.

Sift dry ingredients. Combine egg, peanut butter and milk. Add all together and beat well. Bake 25 minutes in a moderate oven. The recipe makes 6 or 8 muffins.

Mrs. Elrod M. Smith.

Potato Flour Muffins

4 eggs
Pinch salt
½ c white potato flour
1 tsp baking powder
2 tbsp ice water
1 tbsp sugar.

Beat whites of eggs very stiff and dry. Add salt and sugar to beaten yolks and fold into the whites. Sift flour and baking powder twice and beat thoroughly into the egg mixture. Add ice water last. Bake in muffin tins in moderate oven 15 to 20 minutes.

Mrs. C. R. Field.

Oatmeal Muffins

2 c rolled oats
1½ c sour milk
¼ c sugar
1 egg
2 tbsp melted shortening
1 c flour
1 tsp soda
1½ tsp salt.

Combine rolled oats and sour milk and let stand over night or several hours. In the morning add beaten egg, shortening and the dry ingredients sifted together. Bake in greased muffin tins about 30 minutes in a moderate oven.

Mrs. Frances Rutherford.

Pop Overs

2 eggs, beaten until very light
2 c milk
2 c flour
1 tsp salt.

Mix salt and flour, add milk gradually, then egg and beat with Dover egg beater until bubbles appear, or about 2 minutes. Pour into hissing hot buttered gem pans, and bake 30 to 35 minutes in hot oven, without turning pans. Small round iron gem pans are best for pop-overs.

Mildred Braden.

Sally Lunn

3 tbsp sugar
1 egg
1 c flour
½ c milk
Butter, size of walnut
1 c blueberries
1 heaping tsp baking powder.

Mix the berries with ½ of the flour. Add baking powder to the rest of the flour. Stir ingredients together. Bake in a shallow pan and cut in squares or use muffin tins.

Mrs. M. G. True

Delicate Griddle Cakes

3 c flour
4 tsp baking powder
3 eggs
2 tbsp melted butter
1 tsp salt
2 tsp sugar
2 c milk.

Sift dry ingredients together. Beat yolks with milk, add butter. Gradually mix dry and liquid ingredients and beat to a smooth batter, then fold in the stiffly beaten whites.

Mrs. R. A. McFarlane.

Pancakes

2 c flour
2 tbsp sugar
2½ tsp baking powder
1 tsp salt
Sift above together.

Mix together:
2 eggs
2 c milk
3 tbsp butter
Add to first mixture.

Mrs. R. C. Peters.

Potato Pancakes

3 c grated potatoes, raw
3 tbsp flour
1 dessertspoon salt
½ scant c milk
1 egg.

Fry in a ½ inch of fat or deep fat. Cakes should be crisp and dark brown. Mrs. G. A. Sachs.

Sour Milk Pancakes

2 c sour milk
2 eggs
1 tsp soda
2 c flour
½ tsp salt
1 tbsp hot water.

Make batter of sour milk and flour and let stand over night. Next morning add beaten yolks, salt and soda dissolved in hot water. Last add stiffly beaten whites. Bake on hot griddle.

Mrs. Kenneth Finlayson.

Corn Meal Pancakes—Southern Style

2 c corn meal
2 c graham flour
1 egg
2 tbsp melted butter
1 tsp baking powder.

Enough sweet milk to make batter of usual pancake consistency. Sour milk may be used; if so, use 1 tsp soda instead of the baking powder. If preferred, white flour may be used instead of the graham. This same batter baked in shallow pan ½ hour makes good corn bread or corn sticks to serve with salad. Mrs. A. V. Hamilton.

Waffles

2 c sifted flour
1 tsp salt
1½ c milk
4 tbsp melted butter
4 tsp baking powder
1 tbsp sugar
2 eggs.

Sift dry ingredients together. Combine egg yolks, milk and butter. Stir into flour, beat well and fold in stiffly beaten egg whites.

Mrs. E. E. Skeele.

Fluffy Waffles

½ c cooking oil
4 tsp baking powder
1¾ c milk
2 c flour
1 tsp salt
3 eggs.

Sift dry ingredients together. Beat egg yolks until light, stir in the milk and oil. Stir this gradually into the dry mixture and then fold in the egg whites beaten stiff and dry. Mrs. A. G. Crapenhoft.

Sour Cream Waffles

2 c flour
1 pt. sour cream
3 eggs
½ tsp salt
1 tsp soda
3 tbsp melted butter.

Sift flour and salt. Dissolve soda in cream. Add the well beaten egg yolks and butter. Combine all, beat well and fold in the stiffly beaten whites.

Mrs. G. H. Baker.

Whole Wheat Waffles

1 egg
3 tbsp cooking oil
1 c milk
1 c whole wheat flour
Pinch salt
2 heaping tsp baking powder.

Mix flour, salt and baking powder; beat egg yolks and add milk. Combine with flour, add oil and lastly the stiffly beaten whites.

Mrs. William H. Walker.

Fritter Batter

1 c flour
½ tsp salt
1 tbsp melted shortening
1 tsp baking powder
1 beaten egg
1 tsp lemon juice or other fruit.

Pineapple, cored apple rings, bananas, etc., may be dipped in this batter and fried in deep fat, draining on unglazed paper. Sprinkled with powdered sugar they may be used as a dessert.

Mrs. H. B. Noyes.

Fritters

1 tbsp butter
½ c flour
½ c water
2 eggs.

Bring to boil butter and water, add flour and beat until dough is smooth. Cool. Stir in 1 egg until smooth and add the second egg. Drop by spoonful into hot fat and cook slowly.

Mrs. Lina Covey.

Apple Fritters

1 c milk
2 eggs
2 c flour
1 large c chopped apples
1 tbsp melted butter
2 tsp baking powder
Salt

Combine and fry and serve with the following sauce:

1 c sugar
1 tsp cinnamon
½ tsp flour
1 c hot water
Butter, size of an egg
Salt.

Mix sugar, cinnamon, salt and flour, add hot water. When it comes to a boil add the butter. When the butter is melted the sauce is ready to serve on the fritters.

Mrs. A. H. Dinsmore.

Cookies, Doughnuts and Ginger Bread

"Sugar and spice,
and everything nice."

Cookies

1 c shortening
3 or 4 eggs, beaten
1 tsp soda
2 c sugar
4 c flour
2 level tsp cream of tartar.

Cream sugar and shortening, add eggs, flour sifted with soda and cream of tartar. If only 3 eggs are used, add 1 tbsp cold water. 1 c brown sugar instead of all white gives a richer flavor. This is a good plain cookie and makes a good foundation for a variety of cookies.
Cocoanut Cookies: Add ½ c cocoanut to 1/5 the recipe.
Chocolate Cookies: Add ½ oz. melted bitter chocolate to ¼ recipe.
Fruit Cookies: Add 1 tsp mixed spice, ½ c chopped raisins and citron to ¼ recipe.

Date Cookies: Add ½ c chopped dates to ¼ recipe.
One may add flavoring to ½ the recipe and spice to the other ½. Roll part of cookies, slice some and put part through the cookie press.

Mrs. C. R. Maxwell.

Anise Cookies

1 c shortening, part butter
2 c sugar
4 eggs
5 tbsp milk
3 c flour
3 tsp baking powder
3 tbsp anise seeds.

Cream butter and sugar. Stir in eggs well and add the milk. Then add flour and baking powder, also the anise seed. Next stir or knead in at least 1 more c of flour until you have a very stiff dough. Roll extremely thin. Cut, place on baking sheet and bake. They bake very quickly, being so thin. This makes a large batch of cookies.

Mrs. John B. Brain.

Applesauce Cookies

1 c warm applesauce, unsweetened
1 tsp soda
¾ c shortening, butter best
1 tsp cinnamon
¼ tsp cloves
¾ c raisins
1 c sugar
2¼ c flour
1 egg, beaten light
1 tsp nutmeg
¼ tsp salt
¾ c broken nuts.

Cream butter and sugar, add warm applesauce, then well beaten egg. Next add dry ingredients which have been sifted 4 times. Stir in raisins and nuts. Drop from a spoon on greased tins and bake for 15 minutes in oven at 400°.

Mrs. Hugh McGill.

Almond Cookies

3 eggs
½ c lard
½ c butter
1 tsp salt
1 tsp soda
¼ lb. almonds
1 c white sugar
1 c brown sugar
1 tsp cinnamon
4 c flour
1 tsp baking powder.

Sift flour, soda and baking powder several times. Combine all ingredients, adding almonds last. Mix at night, form into a roll, slice in the morning and bake. Mrs. E. E. Skeele.

Brownies or Indias

1 c sugar
2 sq. chocolate
½ scant c flour
Vanilla
2 eggs
½ c butter
¾ c nut meats.

Melt chocolate with butter; beat sugar and eggs well; add chocolate mixture, then flour and nuts. Bake in ½-inch layer in well greased pan. Cut in squares while hot. Mrs. W. C. Slabaugh.
Helen Chesney Davis.
Mrs. Elrod M. Smith.
Helen Avery.

Fudge Brownies

1 c sugar
¼ c milk
2/3 c pastry flour
2 sq. melted chocolate
1 tsp vanilla
¼ c butter
1 c chopped nuts
2 eggs
1/8 tsp salt.

Spread ¼ inch thick in a shallow pan and bake 15 minutes. Cut in squares while warm. Mrs. Harry M. Binder.

Fudge Squares

3 tbsp shortening
1 egg
½ tsp vanilla
1 c flour
½ c nut meats
1 c sugar
2 sq. chocolate
1/3 c milk
1 tsp baking powder.

Melt shortening, add sugar and unbeaten egg, mix well. Add melted chocolate, vanilla and milk, then flour sifted with baking powder. Last add nut meats. Spread very thinly in greased shallow pan and bake in a slow oven 20 to 30 minutes. Mrs. Norman Dow.

Chocolate Press Cookies

1 c sugar
½ c butter
2 sq. melted chocolate
2 tbsp milk
1 egg
2 c flour.

Mix together and press into shape desired. Bake.
Mrs. Crapenhoft.

Pawtucket Fingers or Fudge Bars

2 sq. chocolate
1 c sugar
½ tsp salt
¾ c flour
1 tsp vanilla
½ c butter
3 eggs
½ tsp baking powder
1 c nuts, chopped.

Melt chocolate and butter together, add sugar then eggs. Beat well. Add dry ingredients sifted together then nuts and vanilla. Bake in moderate oven in large, shallow pan about 15 minutes. Cut in strips 1 inch wide and 4 inches long.

Mrs. Jesse Haugh.
Mrs. S. M. Dytert.

Bran Cookies

¼ c butter
1 egg, beaten
1 tsp baking powder
¼ c milk
1 c bran flakes
Raisins and nuts
½ c sugar
¾ c flour
½ tsp cinnamon, cloves or nutmeg
Salt.

Cream butter and sugar; add egg. Sift dry ingredients and add. Then add milk, raisins, nuts and bran flakes. Drop from spoon and bake in a moderate oven.

Mrs. Bessie Hamilton.

Chocolate Drop Cookies

1 c brown sugar
1 egg, beaten well
1½ c flour
2 sq. melted chocolate
Vanilla
½ c butter, melted
½ c sour milk
½ tsp soda
½ c chopped nuts.

Drop by spoonfuls on well greased pans and bake.

Mrs. Geo. M. Tunison.

Chocolate Drop Cookies

1 c white sugar
½ c melted butter
1 egg
2 c flour
Pinch salt
2 sq. chocolate
1 c sour milk
1 tsp soda
½ tsp baking powder
1 tsp vanilla.

Combine sugar, melted butter and melted chocolate; add beaten egg, vanilla, milk, then dry ingredients. Bake in a very hot oven.

Wilma Martin Webb.

Cocoanut Drops

1½ c sugar
2 eggs
1 tsp soda
1 c cocoanut
Flour
½ c shortening
1 c sour cream
1 tsp baking powder
1 c walnuts.

Mrs. Carl Brainard.

Chocolate Drop Cookies

1 c sugar
½ c sour milk
½ c melted butter
3 sq. chocolate
1 tsp vanilla
2 eggs
½ c raisins and nuts
1 level tsp soda
2 c flour.

Cream sugar, add beaten yolks. Mix soda with milk and add to first mixture. Then add melted chocolate, flour, nuts, raisins and flavoring in order given. Fold in beaten whites last. This should be rather stiff. Drop from spoon. Makes about 3 dozen cookies.

Mrs. R. W. Jennish.

Filled Chocolate Drop Cakes

1½ c sugar
½ c milk
Salt
3 eggs
½ c butter
1¾ c flour
1 tsp soda in warm water
2 sq. chocolate, melted.

Mix all together, adding beaten whites last. Put in cold oven and bake 25 minutes. Remove inside of cakes and fill with whipped cream. Put top back on and ice with ¼ lb. butter creamed with 2 c powdered sugar. Makes 14 cakes.

Mrs. W. M. Swanson.

Chocolate Cookies

1 c brown sugar
½ c milk
1 c nut meats
½ tsp soda
1 tsp vanilla
½ c butter
1 egg
1½ c flour
2 sq. chocolate, melted.

Drop from teaspoon on buttered pans. Bake 15 minutes in hot oven. Cover with the following frosting:

½ egg white
1 c or more powdered sugar
3 tbsp cream
1 sq. melted chocolate.

Makes 3 dozen cookies.

Mrs. F. C. Newcomb.
Mrs. W. B. Moody.
Mrs. B. Q. Haines.

Crisp Cookies

2 c sugar
½ c sweet milk
2 eggs
Flour enough to roll
¼ lb. butter
level tsp soda in milk
Nutmeg.

Mrs. Anna Sype.

Christmas Cookies

½ lb. butter
4 egg yolks
2 c flour
2 c sugar
Rind of 1 lemon
1½ tsp baking powder.

For frosting stir yolk of 1 egg with a little water, put on top of cookies, then blanched almonds and granulated sugar. Bake.

Mrs. C. C. Johnson.

Cocoanut Macaroons

4 egg whites
1 package cocoanut
Vanilla
4 c cornflakes
1 c sugar
½ c nuts
Salt.

Whip egg whites stiff but not dry. then fold in carefully the sugar; then add cocoanut, nuts, salt, vanilla and fold in cornflakes. Drop from teaspoon on greased cookie sheet and bake in moderate oven until tops are brown. Remove from pan while warm.

Mrs. E. L. Platner.

Christmas Quakers

1 c shortening
2 eggs
2 c rolled oats
2 c flour
1 tsp soda
1 c brown sugar
1 c chopped raisins
¼ c water
1 tsp baking powder
1 tsp cinnamon.

Cream shortening and sugar, add beaten eggs, then raisins, oats and water. Sift dry ingredients and add to first mixture. Drop from teaspoon on buttered tins and bake in moderate oven. Sprinkle chopped nuts on top if desired. Mrs. W. E. Rigg.

Christmas Cookies

2 c molasses
1 c butter
1 tbsp sour milk
Grated rind and juice of 1 lemon
1 tbsp cinnamon
2 egg whites
Flour to stiffen
1 c sugar
1 c lard
1½ tsp soda
1 tbsp cloves
5 egg yolks
½ lb. citron, cut fine
¼ lb. almonds, cut fine

Frost and sprinkle with colored sugar. Mrs. C. C. Johnson.

Common Snappy Cookies

6 c flour
1 c sweet milk
3 eggs, beaten
1 tsp salt
3 c sugar
1 large c shortening
2 tbsp baking powder
2 tbsp lemon extract.

Mix sugar, shortening and dry ingredients together, add eggs and milk, then lemon. Roll, cut and bake. Will keep a long time.

Mrs. A. S. Avery.

Danish Butter Cookies

½ lb. butter
1 lb. flour
1 tsp vanilla
½ lb. sugar
2 eggs
2 tbsp water.

Cream butter and sugar, add unbeaten eggs, then vanilla, flour and water. This makes a very stiff dough. Roll thin, cut and bake in a slow oven. These are very crisp and keep indefinitely.

Mrs. L. M. Jensen.

Drop Cakes

2 c brown sugar
4 eggs
1 tsp cinnamon
1 tsp nutmeg
½ tsp soda
1 c chopped nuts
1 c shortening
1 c raisins, floured
1 tsp cloves
½ tsp salt
½ c hot water
Flour

Dissolve soda in hot water. Mix all ingredients well and add flour to make the consistency of cake batter. Drop heaping teaspoonfuls on ungreased tin and bake. Makes 3 dozen.

Clara Crossman Pattison.

Cookies

2/3 c shortening
1 c chopped nuts
3 eggs
1 tsp soda
3 tbsp cream
2 c sugar
1 c chopped raisins
3 c flour
½ tsp salt.

Cream shortening and sugar, add nuts and raisins, then beat in eggs one at a time. Sift dry ingredients and add to mixture with the cream. Drop from spoon on cookie sheet and bake.

Mrs. Jessie Dodder.

Date Bars

1 c chopped dates
1 tsp vanilla
1 c powdered sugar
6 rounded tbsp flour
¾ c chopped nuts
Pinch salt
2 well beaten eggs
2 level tsp baking powder.

Spread in shallow, greased pan and bake 20 minutes in a medium oven. Cut in desired size and dip each strip in powdered sugar.

Mrs. A. B. Tebbens.

Date Shortbread

1 c dates
¾ c shortening
1 c flour
¼ tsp salt
1 c brown sugar
1¾ c Quick Quaker Oats
1 tsp soda
¼ tsp cinnamon.

Boil dates and cinnamon in a little water, slowly, and cool. Cream sugar and shortening and add other ingredients except oats. Butter a square pan, spread a layer of oats, then date mixture, alternately. Bake in a moderate oven.

Mrs. Alfred C. Anderson.

Date Cookies

1 c sugar
2 eggs
1 tsp cinnamon
1 level tsp baking powder
2 c flour
1 c raisins, if desired
½ c butter
Pinch salt
1 level tsp soda in
4 tbsp boiling water
1 c nuts
1 package dates.

Drop from teaspoon on greased pan. Bake in slow oven.

Mrs. Donald E. Geesaman.

Date Squares

1 c sugar
1 c water
1 c cooking oil
1 tsp cream of tartar
¼ tsp nutmeg
1 tsp soda
1 tsp vanilla
1 package dates
1½ c brown sugar
2 c flour
1 tsp salt
1 c oatmeal
1 tbsp hot water.

Cook sugar, water and dates until thick; cream brown sugar and oil. Sift dry ingredients together; dissolve soda in hot water. Mix all together with oatmeal. Drop from spoon on cookie sheet and bake.

Miriam Nelson.

Date Cookies

1 c shortening
3 eggs, well beaten
2½ or 3 c flour
½ tsp cinnamon
1 package dates
1½ c sugar
1 tsp soda in
1 tbsp water
½ tsp nutmeg
1 c nuts.

Drop on greased cookie sheet. Mrs. J. H. Cary.

Date Sweet Meats

3 eggs
2 tbsp melted butter
1 c dates, cut fine
¼ tsp salt
1 c sugar
1 c chopped nuts
5 tbsp flour
1 tsp baking powder.

Beat eggs with sugar, add melted butter. Stir in dates and nuts, then flour sifted with salt and baking powder. Spread evenly in a well greased pan and bake in a slow oven 1 hour. When cool, cut in strips and roll in powdered sugar. Mrs. Floyd Hicks.

Date Cookies

2 c chopped dates
½ c butter
3 eggs
¼ tsp soda dissolved in hot water
1 tsp baking powder
1 c chopped nuts
1½ c sugar
2½ c flour
1 tsp vanilla.

Cream sugar and butter, add soda, then other ingredients. Drop from spoon. Bake slowly. Mrs. S. V. Griffin.

Filled Fig Cookies

½ c butter
1 egg, beaten
2 c flour
1 c sugar
2 tsp almond extract
¼ c milk.

Filling:

1 lb. figs
¾ c water
1 c sugar
½ tsp lemon extract.

Grind figs and cook over hot water with the sugar and water until thick. Cool; add lemon and spread between cookies and bake.

Mrs. W. E. Rigg.

Fruit and Nut Cookies

2/3 c butter
2 c flour
¼ tsp salt
1 c nuts
½ c chopped raisins
1 c sugar
1 tsp soda
2 tbsp hot water
1/3 c currants
¼ tsp nutmeg or cinnamon.

Drop from spoon on greased pan and bake. Mrs. T. O. Putnam.

Frosted Creams

1 c white sugar
1 c molasses
1 tsp cloves
1 c sour milk
1 c shortening
2 eggs
1 tsp soda in molasses
3 c flour.

Spread rather thin in greased pans and bake. Frost with cream and powdered sugar flavored with vanilla. Cut in squares or oblongs as they are used. Mrs. E. G. Taylor.

Fudge Cookies

1 can Borden's Eagle condensed milk (sweetened). Use nothing else. 2 sq. chocolate melted over hot water and poured in milk. Stir in ½ lb. cocoanut. Make into cookie shape from end of spoon and bake about 15 or 20 minutes in moderate oven. Mrs. Braden.

Soft Ginger Cookies

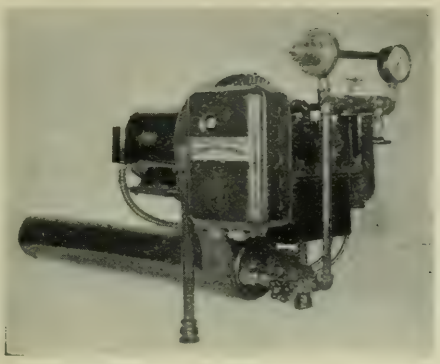
1 c sugar
1 c shortening
1 c dark molasses
1 c boiling water
1 egg
1 tsp soda
Pinch salt
1 tsp ginger
1 tsp cinnamon.

After adding boiling water, add some flour and let stand 10 or 15 minutes. Mix soft. Takes about 3 c flour for this recipe but the longer it stands after adding part of the flour, the less flour it will take and the softer the cookies will be. Mrs. E. H. Pickard.

Hermits

1 c shortening
2 eggs
3 tsp baking powder
1 tsp cinnamon
¼ tsp allspice
1 c raisins
½ c candied pineapple
2 c sugar
3 c flour
Pinch salt
1 tsp nutmeg
¾ c milk
1 c chopped nuts
¼ c chopped citron or candied lemon peel.

Cream sugar and shortening; beat in eggs, one at a time. Sift dry ingredients, add to first mixture. alternating with spoonfuls of milk. Then stir in nuts and fruit. Drop from teaspoon on greased tin and bake 15 to 20 minutes. Mrs. C. R. Maxwell.



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Honey Cookies

2 lbs. honey
½ lb. granulated sugar.

Boil and cool, then add 2½ lbs. flour. Second dough:

1 lb. sugar
6 eggs
Juice of 1 lemon
1 lb almonds, cut up fine and browned in sugar
2 dessert spoons of soda dissolved in hot water
1 lb. flour
14 tsp cinnamon
1 lb. mixed citron and peels.

Mix the 2 doughs together well. Roll and cut with cookie cutter. Makes a very large batch of cookies and will keep well.

Mrs. A. R. Roberts.

Hermit Cookies

¾ c shortening
3 eggs, well beaten
2½ c pastry flour
½ tsp nutmeg
1½ c brown sugar
¾ tsp soda
½ tsp cinnamon
1 c raisins
1 c nuts.

Cream shortening and sugar; add eggs. Sift 2 c flour with soda and spices. Mix all together and add raisins and nuts mixed with the rest of the flour. Drop from spoon on greased pans and bake in hot oven for 10 minutes.

Mrs. Glen Eastburn.

Brown Sugar Cookies

4 c brown sugar
4 eggs
1 level tsp soda
8 c flour
2 tsp vanilla
1 rounding tsp cream of tartar.

Mix in usual way at night and make in 2 rolls. Put in ice box, slice and bake in the morning.

Mrs. E. E. Skeele.

Ice Box Cookies

1 c brown sugar
¾ c butter
2 heaping tsp baking powder
3 eggs
2 tsp vanilla
1 c white sugar
3 c flour
1 tsp soda
1 level tsp salt
1 tsp lemon juice.

Cream butter and sugar, add flour with baking powder. Beat eggs very light, add soda and combine all ingredients. Form in 2 rolls, wrap in waxed paper, keep in ice box, slice and bake as needed.

Lillian V. Gwin.

Ice Box Butter Cookies

2 eggs
½ c butter
About 3 c flour
1 c sugar
½ tsp soda dissolved in 1 tbsp water.

This dough should be very stiff. Form into rolls, let stand in ice box over night, slice thin and bake. These may be rolled, cut and baked if desired.

Mrs. Ralph Beckley.

Ice Box Cookies

1 c brown sugar
1½ c melted shortening
5 c flour, sifted
2 tsp soda
1 c chopped nuts
1 c white sugar
1 tsp salt
3 eggs, beaten
1 tsp spice.

Cream sugar and shortening; add eggs, nuts, then dry ingredients. Shape into a roll, put in waxed paper in ice box over night. Slice and bake in hot oven.

Wilma Martin Webb.

Ice Box Cookies

1 c shortening
1 c white sugar
½ tsp salt
1 tsp baking powder
1 tsp vanilla
1 c brown sugar
2 eggs, unbeaten
1 tsp soda
3½ c flour.

Mix together, form in roll, let stand in ice box over night. Slice thin and bake in a moderate oven.

Mrs. Oscar D. Brown.

Ice Box Cookies

2 c brown sugar
1 c shortening
3 c flour
Currants, nuts, citron
Pinch salt
2 eggs
1 level tsp soda
Orange peel.

Mix, place in ice box over night, roll and cut. Bake.

Mrs. G. A. Sachs.

Ice Box Butterscotch Cookies

2 c brown sugar
1 c butter
1 tsp soda
1 tsp cream of tartar
1 tsp vanilla
2 eggs
4 c flour
1 c nut meats, ground fine.

Cream butter, add sugar and eggs, beating 1 egg in at a time. Sift flour, soda and cream of tartar together. Add to first mixture. Form in roll, wrap in wax paper and place in ice box over night. Slice in thin slices and bake in moderate oven about 20 minutes. Dates or raisins (about ½ lb.) may be added if desired.

Mrs. T. R. Braden.
Mrs. A. R. Roberts.

Overnight Cookies

1 c butter
3 tsp vanilla
3½ c flour, unsifted
1 tsp soda
1 c walnuts, cut fine
2 c brown sugar
2 well beaten eggs
½ tsp salt
1 tsp baking powder.

Form into 2 rolls, cover with a cloth and put in ice box over night. Slice with a sharp knife and bake in moderate oven.

Mrs. Walter S. Wiley.

Marguerites

Beat to a stiff froth the whites of 3 eggs. Add 10 tbsp granulated sugar and 1 c walnuts broken in pieces. Spread over Society Flakes and brown in oven. These are nice served with lemonade.

Mrs. John B. Brain.

Nut Bars

1 c light brown sugar
Pinch salt
5 tbsp flour
1 egg, beaten light
Pinch soda.

Spread thin in square tin, cover with nuts and bake in medium oven 15 minutes. Cut in squares and remove from the tin at once.

Mrs. Hugh Wallace.

Oatmeal Cookies

1 c shortening
2 c oatmeal
2 c flour.

Mix together as for pie crust.

1 c raisins, boiled a few minutes in a little water
5 tbsp water off raisins
½ c brown sugar
2 well beaten eggs
Vanilla
½ c white sugar
1 tsp soda in flour
1 c nuts.

Mrs. Norman Dow.
Mrs. W. H. Pansing.

Oatmeal Cookies

1 c shortening
1 c brown sugar
1 c white sugar
2 eggs
1 c sour cream
1 c raisins
1 scant tsp soda
1 tsp baking powder
2 c oats
2 c flour
1 tsp vanilla or spices.

Drop from spoon and bake. Mrs. T. N. Crosby.

Oatmeal Cookies

¾ c shortening
2 eggs
1 c raisins
¼ tsp nutmeg
1 tsp cinnamon
1 c brown sugar
½ c sour milk
1 tsp soda
2 c rolled oats
2 c flour.

Melt shortening, add sugar and raisins, beaten eggs and milk, then dry ingredients. Bake in moderate oven. Mrs. George Cosmos.

Sand Tarts

2 lbs. brown sugar
1 lb. butter
2 lbs. flour
3 beaten eggs.

Rub sugar, flour and butter together and mix with eggs. Roll and cut very thin. Brush with beaten egg white and dust with coarse white sugar and almonds. Mrs. Ida Emmert.

Sand Tarts

2 eggs
4 c flour
1 tsp vanilla
2 c sugar
¾ lb. butter
2 tsp baking powder.

Stir eggs and sugar well, add vanilla and some of the flour in which the baking powder has been sifted. Mix in the butter and the rest of the flour on the board. Roll thin and cut with cutter and put on greased pan. Brush with egg and sprinkle with chopped almonds. Bake until light yellow in moderate oven.

Mrs. George K. Parman.

Orange Drop Cookies

1 c sugar
1 egg, beaten
3 c flour
½ c shortening
1 large orange, grated, and juice
3 tsp baking powder.

Cream butter and sugar, add orange and eggs; sift flour and baking powder, add to first. Add raisins and nuts if desired. If too stiff add a little milk. Dust with powdered sugar. Mrs. G. A. Sachs.

Rags

3 eggs, beaten light
2 tbsp milk
¼ tsp vanilla
2 c flour
2 tbsp melted shortening
2 tbsp sugar
¼ tsp salt.

Add sugar to eggs, then milk, shortening, salt and vanilla. Last beat in flour. Take about ¼ of the mixture at a time, roll to wafer thinness. Tear with fork into ragged pieces. Fry in hot grease until brown on both sides, about ½ minute. Drain on brown paper and dust with powdered sugar. Mrs. C. R. Field.

Russian Rocks

½ c shortening
½ c molasses
½ c sour milk
½ tsp nutmeg
½ tsp allspice
¾ c chopped nuts
1 c brown sugar
1 egg
½ tsp soda
½ tsp cinnamon
¾ c chopped raisins
Flour to make very stiff batter.

Mix as for cake, adding floured raisins and nuts last. Drop by spoonful on oiled tins and bake in moderate oven.

Mrs. Alfred C. Anderson.

Rocks

¼ c butter
¼ c lard
1-1/3 c sugar
2 eggs
¾ tsp soda in milk
Salt
½ c sweet milk
1½ c raisins and nuts
1 tsp cinnamon
2 c flour
1 tsp cloves
1¾ c oatmeal.

Drop from spoon. Mrs. Bristol.

Spice Drop Cookies

1 c white sugar
1 c shortening
½ tsp cinnamon
1 tsp salt
4½ c pastry flour
1 c dates or raisins
1 c nuts, if desired
1 c brown sugar
½ c molasses
½ tsp cloves
4 eggs, beaten
½ tsp soda
½ c warm water.

Cream sugar and shortening, add eggs, molasses, then raisins and nuts. Next add soda dissolved in water. Lastly spices, salt and flour which have been sifted together. Drop by spoonful on greased tin and bake in moderate oven.

Mrs. I. Morse Clute.

Swedish Cookies

1 c butter
1 egg and 1 egg yolk
2½ c flour
½ c sugar
1 tsp almond extract.

Cream butter and sugar, add egg and yolk slightly beaten. then flavoring and flour. Put mixture in cookie press and bake in a moderate oven.

Mrs. W. B. Moody.

Sugar Cookies

1 c sugar
½ tsp salt
½ tsp vanilla or nutmeg
2¾ c flour, sifted
½ c shortening
1 egg
¼ c milk
3 tsp baking powder.

Roll ¼ inch thick and cut or use cookie press. Bake in hot oven 10 or 12 minutes.

Mrs. Ray Crossman.

Sugar Cookies

½ c butter
3 eggs
1 tsp baking powder
1 c sugar
Nutmeg
Flour as needed.

Mrs. E. H. Pickard.

White Drop Cookies

1 c sugar
3 eggs, beaten
2½ tsp baking powder
Vanilla
½ c butter
2/3 c sweet milk
2½ c flour
Nuts and raisins.

Bake in medium oven.

Mrs. Hugh Wallace.

Crullers or Doughnuts

1 c sugar
2 tbsp lard
2 c sour milk
½ tsp salt
2 eggs
2 tsp baking powder
¼ tsp soda
1 tsp vanilla or
½ tsp nutmeg.

Add soda to milk, combine other ingredients and flour enough to make a soft dough that can be rolled. Cut and fry in hot, deep fat.

Elizabeth Vienot.

Sour Milk Doughnuts

1½ c sugar
1½ c sour milk
Pinch salt
Nutmeg
1 tsp baking powder
1 tbsp butter
1 level tsp soda in milk
2 eggs, beaten lightly
Vanilla.

Flour enough to make dough as soft as can be handled. Fry in deep fat.

Mrs. Donald E. Geesaman.

Mashed Potato Doughnuts

1 c mashed potatoes
1½ c sweet milk
Nutmeg
Flour to roll.
Butter, size of large walnut
1 c sugar
5 level tsp baking powder.

Mrs. E. G. Taylor.

Doughnuts

1 c sugar
2½ tbsp butter
3 eggs
1 c milk
Flour to roll
4 tsp baking powder
¼ tsp cinnamon
¼ tsp grated nutmeg
1½ tsp salt.

Cream the butter and add ½ sugar. Beat egg until light, add remaining sugar, and combine mixtures. Add 3½ c flour, mixed and sifted with baking powder, salt and spices; then enough more flour to make dough stiff enough to roll. Toss 1/3 of mixture on floured board, knead slightly, pat, and roll out to ¼ inch thickness. Shape with a doughnut cutter, fry in deep fat, take up on a skewer, and drain on brown paper. Add trimmings to ½ remaining mixture, roll, shape, and fry as before; repeat. Doughnuts should come quickly to top of fat, brown on one side, then be turned to brown on the other; avoid turning more than once. The fat must be kept at a uniform temperature. If too cold, doughnuts will absorb fat; if too hot, doughnuts will brown before sufficiently risen.

Mrs. F. E. Thomas.

Doughnuts

2 eggs
1 c sugar
1½ c sweet milk
6 tbsp melted butter and lard.

5 rounded tsp baking powder in flour enough to make dough as soft as can be rolled. Cut out and let stand 2 or 3 hours then fry in deep fat.

Mrs. Dodder.

Doughnuts

1 c sugar
3 eggs
½ tsp soda
4 c flour
1 tsp mace, nutmeg or cinnamon
1 c sour milk
Butter, size of an egg.

Mix all together, roll and cut. Fry in hot fat.

Mrs. Kenneth Finlayson.

Black Walnut Doughnuts

1 c milk
1½ c flour
1/3 tsp salt
½ c black walnuts, chopped
½ c sugar
1 egg
1/3 tsp nutmeg
1 heaping tsp baking powder.

Drop batter by teaspoonful into hot fat. Mrs. E. A. Lucke.

Chocolate Doughnuts

¼ c butter
1¼ c sugar
2 eggs
1½ sq. chocolate
1 c sour milk
4 c flour
1 tsp soda
1 tsp cinnamon
¼ tsp salt
1½ tsp vanilla.

Cream butter and add sugar gradually, while beating constantly; then add eggs, well beaten, chocolate, melted, sour milk and flour mixed and sifted with soda, cinnamon and salt. Add vanilla and more flour, if necessary, to handle the mixture. Toss on a slightly floured board, knead slightly, and pat and roll to ¼ inch in thickness. Shape with a doughnut cutter, first dipped in flour, fry in deep fat and drain on brown paper. Mrs. Fred Larkin.

Gingerbread

½ c sugar
1 tsp cinnamon
½ tsp cloves
1 c molasses
2½ c flour
½ c butter
1 tsp ginger
2 tsp soda dissolved in
1 c boiling water
2 eggs, well beaten.

Add eggs last. Mrs. W. H. Pansing.

Soft Gingerbread

½ c sugar
1 level tsp ginger
Butter, size of egg, melted
2/3 c cold water
1-2/3 c flour
½ c molasses (sorghum)
1 level tsp soda dissolved in
a little hot water
1 egg, beaten well
Cloves and cinnamon.

Bake in moderate oven. Bess F. Hamilton.

Gingerbread

½ c butter
2 tsp cinnamon
½ tsp ginger
1 c molasses
1 level dessertspoon soda
1 c brown sugar
½ tsp cloves
2 eggs
1 c cold water
2½ c flour.

Mrs. Rebecca J. Morgan.

Gingerbread

1½ c sugar
½ c butter
3 c flour
1 tsp baking powder
½ tsp salt
1½ c molasses
½ c milk
1 egg
½ tsp soda.

Mrs. J. M. Dow.

Peanut Brittle Gingerbread

½ c sugar
1¼ c flour
½ c boiling water
¼ tsp cloves
¼ tsp cinnamon
¼ c butter
2 tbsp molasses
¼ tsp salt
½ c crushed peanut brittle
½ tsp ginger
1 scant tsp soda.

For a pudding serve hot with whipped cream sprinkled with crushed peanut brittle. Mrs. W. H. Kearns.

Gingerbread

1 egg
¼ c fat
2 tsp baking powder
2 c flour
½ c cold coffee
1 c molasses
½ tsp salt
2 tsp ginger
½ tsp soda
1 tsp vanilla.

Beat egg very light, add molasses and melted fat. Sift dry ingredients, add alternately with coffee the other mixture. Bake in moderate oven for 35 minutes. Mrs. J. N. Randall.

Gingerbread

½ c shortening
½ c brown sugar
1 tsp soda
2 c flour
½ tsp cinnamon
½ tsp salt
1 c molasses
2 eggs
¾ c water
1 tsp ginger
¼ tsp allspice.

Bring butter and molasses to boil. Sift dry ingredients; beat eggs, add brown sugar and water, then liquids and dry ingredients. Add soda to hot butter and molasses and stir until dissolved. Mix all. Pour into pan and bake in moderate oven.

Filling for Gingerbread

½ lb. American cheese
½ pt. cream, whipped

Mix well, add chopped raisins or dates. Put between bread or serve it with whipped cream and grated cheese.

Mrs. R. A. McFarlane.

Gingerbread

½ c sugar
1 c mild molasses
1 egg
1 tsp ginger
½ tsp soda in milk
½ c shortening
1 c sour milk
3 c flour
½ tsp cloves
½ tsp cinnamon.

Mrs. Clara Maxwell.

Ginger Cake

¼ c butter
1 egg, slightly beaten
1 tsp ginger, cinnamon
½ c sour cream
¾ tsp soda
¼ c sugar
½ c molasses
1½ c cake flour.

Mrs. L. E. Cole.

Cakes, Icings and Fillings

"The turnpike road to people's hearts, I find,
Lies through their mouths, or I mistake mankind."

Angel Food Cake

11 egg whites
1½ c sugar
1 c flour
1 tsp cream of tartar
½ c water
½ tsp cream of tartar.

Boil sugar and water until it hairs. Beat egg whites stiff with the 1 tsp cream of tartar. Beat the syrup into these very slowly. Sift flour and ½ tsp cream of tartar 4 or 5 times and add to eggs. Flavor with vanilla. Bake 45 minutes to 1 hour.

Mrs. A. O. Mead.

Angel Food Cake

12 large egg whites
1 goblet flour
1 tsp cream of tartar
1 goblet granulated sugar
1 goblet powdered sugar.

Beat eggs very stiff. Sift the sugars together many times and then use 1½ c. Sift flour several times with cream of tartar and fold in.

Mrs. Ida E. Emmert.

Angel Food Cake

11 egg whites
1 c pastry flour
¼ tsp salt, level
1½ c cane sugar
¼ tsp lemon and vanilla extract
1 level tsp cream of tartar
2 tsp lemon juice.

Sift ½ c sugar with the flour and salt. Beat whites until frothy, add cream of tartar and beat until stiff. Beat sugar in gradually, then add lemon juice and flavoring and beat a little more. Add flour all at once and fold in with a slitted spoon. Bake 50 minutes at 325°.

Mrs. H. L. Gearhart.

Angel Food Cake

12 egg whites
1 level tsp cream of tartar
1 tsp vanilla
1½ c sugar
1 c cake flour
Pinch of salt.

Sift sugar once, also flour. Put salt in crock, add egg whites, beat until foamy, add cream of tartar, then beat until crock can be turned upside down. Fold in sugar, 2 tbsp at a time, until all is used. Add vanilla. Then add flour gradually. Put in ungreased angel cake pan. Place in a cold oven, light oven as low as possible, bake 30 minutes, raise heat to 325°, and bake 30 minutes more. Take out, turn upside down and leave in pan until cool. Mrs. R. W. Shepard.

Large Angel Food Cake

14 egg whites
2 c cake flour
2 c sugar
2 tsp cream of tartar
¼ tsp salt
1/3 c cold water
1 tsp vanilla.

Sift flour once, measure and sift 4 more times, also sugar the same. Add salt and water to egg whites and beat until foamy, then add cream of tartar and beat till stiff but not dry. Add sugar slowly, vanilla, then fold in flour. Bake 1 hour, or a little longer. Begin at (275 F.) increasing heat to (325 F.) after 30 minutes. Remove from oven and invert pan for 1 hour, or until cold.

Mrs. J. E. Sinclair.

Chocolate Angel Food

12 egg whites or 1½ c
1 tsp cream of tartar
1 tsp vanilla
1 c flour
Pinch salt
2 c sugar
½ c cocoa.

Partly beat whites with salt, add cream of tartar and beat until light. Then add sugar, sifted once, a little at a time. Add vanilla. Sift flour and cocoa 3 or 4 times and add all at once. Bake 1¼ hours in a slow oven.

Mrs. J. H. Cary.
Mrs. J. E. Sinclair.

Yellow Angel Food

1½ c sugar
6 eggs
1 c sifted flour
Flavoring
¾ c water
1 scant tsp cream of tartar
Pinch of salt.

Boil sugar and water until it threads, but not too long. Put cream of tartar and salt in egg whites and beat until stiff, then add hot syrup slowly and beat until nearly cold. Add yolks, well beaten, then flour and flavoring. Bake in ungreased angel cake pan about 45 minutes. Use orange juice stiffened with powdered sugar for the icing.

Mrs. H. J. Andrews.

Apple Sauce Cake

1¾ c sifted cake flour
¼ tsp salt
½ tsp cloves
1 c sugar
1 c raisins, cut fine and floured
1 c hot, thick applesauce
1 tsp soda
1 tsp cinnamon
½ c butter or other shortening
1 egg, beaten light
1 c currants or nuts, cut fine.

Sift flour once, measure, add soda, salt, cinnamon and cloves and sift together 3 times. Cream shortening, add sugar and cream until light and fluffy. Add remaining ingredients and then flour, a little at a time, alternately with the applesauce. Beat well. Bake in loaf or tube pan in a moderate oven 1 hour.

Mrs. A. G. Crapenhoft.

Apple Sauce Cake—(No Eggs)

1 c shortening
4 c flour
2 tsp soda
1 c currants
2 tsp cinnamon
2 c applesauce
2 c sugar
¼ tsp salt
1 c raisins
½ c nuts
½ tsp cloves.

Cream shortening, beat in sugar gradually. Add soda in the applesauce, also spices, then fruit, nuts and flour. Bake in a slow oven 1 hour. Makes 2 loaf cakes. Inez Stoner.

Crushed Banana Cake

½ c butter
2 eggs, well beaten
4 tbsp sour milk
1¾ c flour
Pinch salt
1½ c sugar
1 c banana pulp
1 tsp soda
1 tsp baking powder
1 c chopped nuts.

Use well ripened bananas and put them through a sieve. Cream butter and sugar, add eggs, banana, sour milk with soda, flour sifted with baking powder and salt, then the nuts. Bake in a moderate oven.
Mrs. Jesse Haugh.

Blueberry Cake

1 tbsp butter
2 eggs
2 tsp baking powder
Nutmeg
1 scant c sugar
2 c flour
1 pt. blueberries
Milk as for a hot bread.

Bake in loaf pan and serve hot with butter. Nice for lunch or tea.
Mrs. V. C. Batie.

Buttermilk Cake

2 c sugar
2 eggs, beaten well
½ tsp salt
1 tsp allspice
3 tsp cocoa
2½ c flour
1 c butter
1½ c buttermilk
1 tsp ginger
1 tsp cinnamon
½ tsp soda.

Cream butter and sugar, add eggs, then buttermilk, flour and spices. This makes 2 small or 1 large cake. Mrs. Maurice Smith.

Brown Stone Front Cake

½ c sugar
½ c butter
2 c flour
½ tsp soda
Vanilla
3 eggs, not beaten
½ c sour milk
½ tsp baking powder
½ c grated chocolate
½ c boiling water.

Dissolve soda in sour milk. Melt chocolate in boiling water.
Mrs. A. R. Roberts.

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Burnt Sugar Cake

First Part

Burn
½ c sugar till quite brown

Pour in
¼ c hot water and set aside to cool.

Second Part

1½ c sugar
½ c butter
3 egg yolks
1 c milk
2 c flour

½ c flour mixed with
2 tsp baking powder
3 egg whites (well beaten)
Beat all well together.

Beat well and pour in the first part, saving pan and spoon for making filling.

Filling

Use pan No. 1
2 c sugar

1 c cream
Cook until thick.

Beat well until of right consistency to spread.

Mrs. A. R. Roberts.

Caramel Cake

½ c butter
1½ c sugar
2 egg yolks
1 c water
2 c flour
Beat 5 minutes.

Add:
3 tsp caramel syrup
1 tsp vanilla
½ c flour mixed with
2 tsp baking powder
2 egg whites, beaten.

Mrs. Ralph Russell.

Cheap Cake

1 c raisins
1 c sugar
2 c flour
1 tsp cinnamon

2c water
2 rounded tbsp shortening
¼ tsp salt
1 tsp soda.

Boil raisins and water until water is reduced to 1 c. Add sugar and shortening, creamed, then flour, salt and cinnamon, sifted together. Add raisin water in which soda has been dissolved, then stir in raisins last.

Mrs. E. L. Shoemaker.

Cherry Cake

1 c sugar
4 tbsp buttermilk
1½ c flour
1 level tsp baking powder
1 tsp cinnamon
½ tsp nutmeg

¾ c butter
3 eggs
1 level tsp soda
1 c cherries
½ tsp allspice.

Beat eggs separately and add cherries and whites last.

Mrs. Louis Nelson.

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Try Swans Down in the Chocolate Fudge Cake shown here. Follow the recipe on the other side of this page—carefully—and begin *your* career as an expert!

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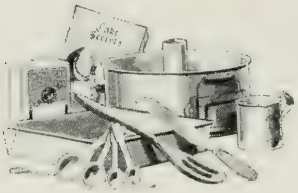
EVANSVILLE, INDIANA

CHOCOLATE FUDGE CAKE
(2 eggs)

- 2 cups sifted Swans Down Cake Flour
- 3 teaspoons baking powder
- ½ teaspoon soda
- ¼ teaspoon salt
- ½ cup butter or other shortening
- 1 cup sugar
- 2 egg yolks, well beaten
- 3 squares Baker's Unsweetened Chocolate, melted
- 1¼ cups milk
- 1 teaspoon vanilla
- 2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and chocolate, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes. Put layers together and cover top and sides of cake with fudge frosting. Double recipe to make three 10-inch layers.

Plenty more where this recipe came from! . . . .



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Caramel Syrup

Put ½ c sugar in a granite pan. Stir continually over fire until sugar first softens, then melts and finally becomes liquid and throws off an intense smoke. It must be brown. Have ready ½ c boiling water, remove pan from stove a moment, throw in water, stir rapidly and allow it to boil until you have a molasses-like syrup. Bottle and put away for use. This is enough for 3 cakes.

Mrs. Jennie Brown.

Black Chocolate Cake

1½ c sugar
2 c flour, sifted
½ c cocoa
1 c sour milk
Butter, size of an egg
2 egg yolks, beaten
Hot water
1 tsp soda.

Cream sugar and butter, add eggs, then the cocoa to which boiling water has been added to make ½ c. Then stir in sour milk with soda and the flour. Bake in moderate oven 30 minutes. Use either loaf or square pan. Any desirable icing. Mrs. H. Z. Clarke.

Large and Inexpensive Chocolate Cake

Stir and cook in saucepan for 3 minutes until thick and glossy: 1 c boiling water and 3 sq. chocolate (or less). Cream ½ c shortening, 2 c sugar and 1 tsp salt. Add 2 egg yolks. Sift together 6 times and add to foregoing: 3½ c flour, 3 tsp baking powder, 1½ tsp soda. 1 c boiling water added last. Beat until smooth. Use whites of eggs for boiled frosting. Mrs. R. M. Crossman.

Chocolate Cake

2 c sugar
2 eggs
½ c sour milk
1 tsp baking powder
½ c butter or other shortening
½ c cocoa
Pinch salt
1 tsp soda
2 c flour
1 c boiling water.

Batter will be very soft but do not add more flour.

Mrs. Fred F. Chambers.

Chocolate Cup Cakes

2 sq. chocolate
2 eggs
3 tbsp butter
½ c milk
½ tsp vanilla
½ c milk
1 c sugar
1 c flour
½ tsp soda.

Put chocolate, egg yolk and ½ c milk in double boiler. Cook and stir until spoon leaves tracks. Remove from fire and add sugar and butter. Add alternately flour and ½ c milk in which soda has been dissolved. Last fold in the whites and vanilla. Bake 15 minutes at 450 .

Mrs. Ralph Smith.

Chocolate Cake

1 sq. chocolate
1 c sugar
1 c sour milk
1½ c flour
1 tbsp butter
1 egg
1 level tsp soda
Vanilla.

1 c sour cream may be used in place of sour milk and butter. Melt chocolate and butter together. Mrs. Donald E. Geesaman.

Chocolate Tea Cakes

1 c brown sugar
½ c sour milk
1½ c flour
½ tsp soda
½ c chopped raisins
½ c melted butter
1 egg, beaten
2 sq. chocolate, melted
½ c nuts.

Mrs. E. H. Pickard.

Chocolate Cake

1 c sugar
2 eggs
½ c melted chocolate
½ c boiling water
1 tsp baking powder
½ c butter
1 c sour milk
½ tsp soda
1½ c flour
Vanilla.

Cream butter and sugar, add 2 unbeaten yolks and 1 unbeaten white. Beat well and add sour milk with soda. Melt chocolate over hot water and add boiling water. Stir until thick and add to cake mixture. Then add flour sifted with baking powder. Vanilla. Bake either in loaf or layer in a moderate oven. Use other white for icing as follows: Boil until it spins a long thread, 1 c sugar, 4 tbsp cold water and ½ tsp vinegar. Pour slowly on beaten white and beat to a cream.

Mrs. J. E. Rogers.

Chocolate Cake

1-1/3 c sugar
½ c butter
1 c sour milk
2 sq. chocolate
1 tsp vanilla
1 level tsp soda
1½ c flour
2 eggs.

Cream sugar and butter. Put soda in c of sour milk and let stand five minutes before adding to sugar and butter. Add well beaten egg yolks, flour, melted chocolate, vanilla, then fold in well beaten egg whites. Lorena Crowley.

Chocolate Cake

1 c sugar
1 egg, well beaten
2 sq. chocolate
½ c hot water
1 tsp vanilla
½ c butter
½ c sour milk
1 tsp soda
1½ c flour.

Cream butter and sugar, add egg, then sour milk with soda. Melt chocolate in hot water and add. Stir in flour and vanilla. Bake 40 minutes in a slow oven. Mrs. Casper K. Blackburn.

Chocolate Layer Cake

1½ c sugar
½ c milk
2 c pastry flour
½ c milk
½ tsp salt
½ c butter
3 eggs, beaten
1 tsp soda
2 sq. chocolate.

Cook and cool chocolate, salt and ½ c milk. Cream butter and sugar, add eggs, then flour and milk, alternately, then chocolate mixture. Add soda dissolved in a bit of water last. Bake in 2 greased 9-inch pans.

Mrs. Frank A. Darling.

Chocolate Cake

First Part

2/3 c cocoa
1 egg yolk
½ c sugar
1/3 c water

Cook until thick and set aside to cool.

Second Part

1 c sugar
2 egg yolks
1 c water
1 level tsp soda
½ c butter
2 c cake flour
(measure flour after sifting).

Cream butter and sugar, add yolks of eggs beaten then the water and flour alternately, beating well. Then add the chocolate mixture, mixing it thoroughly; add soda dissolved in 1 tbsp boiling water and last the well beaten whites of eggs folded in. Bake in layers in moderate oven.

Mrs. R. S. Morrow.

Chocolate Cake

1½ c sugar
4 eggs
1 tsp vanilla
2 tsp baking powder
½ c butter
½ c milk
1¾ c flour
2 sq. chocolate.

Mrs. Howard D. Talbott.

Devil's Food Cake

½ cake chocolate
1 egg, well beaten
½ c butter
½ c sugar
1 c milk, sweet or sour
1 tsp vanilla
½ c sugar
½ c milk
2 eggs, well beaten
1 tsp soda
2 c flour.

Boil over slow fire until thick the melted chocolate, ½ c sugar, ½ c milk and 1 egg. Set aside to cool. Cream sugar and butter, add eggs, soda in milk, then flour and vanilla. Combine with chocolate mixture. Bake in a slow oven. Ice with butter Icing:

½ package powdered sugar
1 tbsp butter
1 tbsp cream.

Cream sugar and butter, add cream to make an icing that will not run.

Mrs. J. E. Jarman.

Chocolate Fudge Cake

2 c sifted cake flour
½ tsp salt
1 c sugar
1 egg, well beaten
¾ c milk
2 tsp baking powder
½ c butter
2 sq. chocolate, melted
1 tsp vanilla.

Sift flour once, add baking powder and salt and sift 3 times. Cream butter, add sugar gradually and cream until light and fluffy. Add chocolate and blend, then egg and vanilla. Add flour alternately with milk. Beat after each addition until smooth. Bake in greased pan, in moderate oven 1 hour. Cover with Fudge Frosting as follows:

2 sq. chocolate
2/3 c cold milk
2 tbsp butter
Dash of salt
2 c sugar
2 tbsp light corn syrup
1 tsp vanilla.

Add chocolate to milk and put over low flame. Cook until smooth, stirring constantly. Add sugar, salt and syrup and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, to soft ball stage. Remove from fire, add butter and vanilla. Cool to lukewarm and beat to the right consistency to spread.

Mrs. Floyd Hicks.

Chocolate Fudge Cake

1 c sugar
1½ c flour
½ c butter
1½ tsp baking powder
2 eggs
2 sq. chocolate, melted
½ c milk
½ tsp vanilla.

Bake in layers with chocolate filling. Miriam Nelson.

Devil's Food Layer Cake

½ c brown sugar
½ c sweet milk
¾ c grated chocolate.

Boil until creamy. Then mix, when cool, with the following:

½ c butter
1 c sugar
2 eggs, well beaten
½ c milk
1 level tsp soda
2 c flour
1 tsp vanilla.

Cream butter and sugar. Add well beaten eggs, then add milk (and soda) and flour alternately until all added, beating well. Then add vanilla and cooled chocolate mixture and mix well. Bake in layers and put together with following:

Chocolate Filling and Icing

2 egg whites
2 c powdered sugar
1½ tbsp milk
1 tsp vanilla
4 oz. bitter chocolate
1 tsp butter.

Melt chocolate and butter; beat egg whites stiff and add sugar gradually, beating continuously. Then add the milk and vanilla, and lastly the hot chocolate. Mrs. R. N. Gould.

Devil's Food Cake

1 c shortening
2 eggs
1 tsp soda
1 tsp vanilla
1 c hot water
1½ c sugar
1 c sour milk
1 tbsp vinegar
2 c flour.

Dissolve soda in vinegar and pour into sour milk. Bettie Haynes.

Moist Devil's Food Cake

1½ c sugar
3 eggs, beaten thick and lemon-colored
½ c sour milk or buttermilk
½ c hot water
1 tsp vanilla
½ c shortening
1 tsp soda
½ c cocoa
2 c sifted flour.

Dissolve soda in the milk and the cocoa in the hot water. Makes 2 large layers. Bake 25 minutes in moderate oven.

Icing and Filling

½ tbsp butter
3 sq. chocolate
1 tsp vanilla
5 tbsp milk
3½ c or 1 lb. confectioner's sugar.

Melt chocolate with butter and milk, stir in sugar and add more milk if needed. Do not cook more. Mrs. J. E. Sinclair.

Red Devil's Food Cake

2 tbsp butter
2 eggs
1 tsp vanilla
6 tbsp cocoa
3 c cake flour
2 c sugar
2 tsp soda
1 c sour milk
1 c water.

Boil cocoa and water until thick, then cool. Dissolve soda in sour milk.
Mrs. Max Emmert.

Red Devil's Food Cake

1 c sugar
2 eggs
½ c sour milk
1½ c cake flour
1 tsp vanilla
¼ c shortening
2 sq. chocolate
½ c boiling water
1 tsp soda
½ tsp salt.

Sift flour once, add salt and sift 3 times. Cream shortening, add sugar gradually, then beaten eggs and beat hard. Stir in sour milk and flour, alternately. Add melted chocolate to the boiling water, stir quickly, and add the soda while the mixture is boiling hot. Stir until thickened and smooth and add last to the cake mixture. Add vanilla and beat hard. Bake 40 minutes in a moderate oven.

Mrs. A. E. Archer.
Mrs. Sam Nelson.

Devil's Food Cake

½ c cocoa
Vanilla
½ c butter
¾ c rich, sour milk
2 c flour
1 c water
2 c sugar
2 egg yolks, beaten
1 tsp soda
1 level tsp baking powder.

Boil cocoa and water until thick, cool and add vanilla. Cream butter and sugar, add yolks, sour milk and soda dissolved in a little hot water. Sift flour and baking powder and add, alternately with the chocolate mixture to the other ingredients. Bake in large layer tins. Makes a large cake. Mrs. C. L. Waldron.

Devil's Food Cake

1 c sugar
2 sq. chocolate, melted
1 c buttermilk or sour milk
1 heaping tsp baking powder
1 tsp vanilla
½ c butter
2 eggs, beaten
2 c pastry flour
½ tsp soda, level.

Mrs. C. E. Fuhrer.

Devil's Food Nut Cake

2 c brown sugar
½ c cold water
1 c chopped nuts
2 eggs
1 tsp soda
¼ tsp salt
2 sq. chocolate
1 egg yolk
¼ c butter
½ c sour milk
2 c cake flour
1 tsp vanilla.

Combine ½ c brown sugar, chocolate, cold water and egg yolk and cook in top of double boiler, stirring until thick. Add nuts and set aside to cool. Cream butter and remainder of brown sugar. Add eggs beaten until light. Measure and sift together soda, flour and salt and add to cake alternately with the sour milk. When well blended, add vanilla and the chocolate mixture. Pour into a greased, floured cake pan and bake at 350° for 45 minutes. Mrs. Jesse Haugh.

Economy Chocolate Cake

1 tbsp butter
1 egg yolk
½ c boiling water
1 tsp baking powder
1 tsp soda
1 tsp vanilla
1 c sugar
2 sq. chocolate
1½ c flour
¼ tsp salt
½ c sour milk.

Cream butter and sugar, add beaten yolk. Cut chocolate in small pieces and cook slowly in boiling water until smooth and add to first mixture. Sift flour, baking powder and salt together; dissolve soda in sour milk and add alternately with the flour and chocolate mixture. Bake in moderate oven. Mrs. Sam Nelson.

Moist Chocolate Cake

1½ c sugar
4 eggs
5 tbsp hot water
2 tsp baking powder
1¾ c flour
½ c butter
½ c milk
2 sq. chocolate or
6 tbsp cocoa
1 tsp vanilla.

Cream butter and sugar, add beaten yolks. Add alternately the milk and flour and mix well. Dissolve chocolate in hot water and add to the cake mixture. Beat well. Then fold in the stiffly beaten whites and the baking powder. Vanilla. Bake in 2 layer pans.

Mrs. Frank D. Carman.

Sour Cream Chocolate Cake

2 sq. chocolate
1½ c sugar
1 tsp baking powder
1 c sour cream
½ tsp salt
½ tsp soda
3 eggs
1½ c flour.

Melt chocolate and add half the cream. Stir until smooth. Beat yolks of eggs, sugar and rest of cream and add to chocolate. Then add flour and stiffly beaten whites. Mrs. Ralph Smith.

Sour Cream Cake

1/3 c butter
½ c boiling water
1 tsp soda
2 sq. chocolate
1 egg
1 c sugar
½ c sour cream
1½ c cake flour
1 c bread flour
Flavoring.

Melt chocolate with boiling water and add to creamed butter and sugar. Sift soda with the flour. Add egg slightly beaten.

Mrs. H. B. Noyes.

Drop Cakes

3 c flour
2 c sugar
1 c butter
1 c milk
2 heaping tsp baking powder
3 eggs
Beat well.

½ of this recipe makes 15 cakes. Mrs. Bristol.

Date Cake

1 package dates
1 tsp soda
1 tsp shortening
1¼ c flour
1 c boiling water
1 c sugar
1 c nuts
2 eggs.

Grind dates, pour water over them and add soda dissolved in a little water. Cream sugar and shortening, add well beaten eggs, flour and nuts. Add date mixture last. Bake in 2 layers about 20 to 25 minutes. This is nice baked in a sheet and served with whipped cream.

Mrs. Brain.

Whipped Cream Chocolate Cake

1 c sour whipping cream
1 c sugar
1 tsp salt
1 tsp baking powder
2 eggs, well beaten
1½ c flour
½ tsp soda.

Add eggs to whipped cream, then sugar and sifted flour, salt, soda and baking powder. Last add 2 sq. chocolate dissolved in ½ c boiling water. Vanilla.

Mrs. Emil Reichstadt.

Delicate Cake

½ c butter
1 c sweet milk
2 tsp baking powder
4 egg whites, beaten stiff
1½ c sugar
2½ c pastry flour
1 tsp flavoring.

To creamed butter and sugar add alternately the milk and flour with baking powder sifted in it. Beat until smooth, add flavoring and fold in the whites. Can also be made as a nut or burnt sugar cake. Either layers or a loaf.

Mrs. Ray E. Hoenshell.

Fruit Cake

1 c bread dough
½ c butter
1 tsp cinnamon
1 c raisins
1 egg
1 c sugar
5 tbsp sweet milk
½ tsp cloves
1 tsp soda
1 c flour.

Work milk into dough until smooth then add other ingredients.

Mrs. Rebecca J. Morgan.

Fruit Cake

1 lb. sugar
1 lb. butter
1 lb. flour
1 lb. citron
3 lb. raisins
3 lb. currants
24 large or 30 small eggs
1 gill rosewater
1 c molasses
4 nutmegs
3 tsp cloves
3 tsp cinnamon
3 tsp allspice.

Mix prepared fruits and sift 1 c flour over them. Stir with a fork until thoroughly coated. Cream butter and gradually beat in the sugar. Add the rosewater and beat well. Next add the well beaten yolks of the eggs, and then the whites, then the molasses. Mix thoroughly and add the remainder of the flour which has been sifted several times with the spices. Beat batter until perfectly blended and smooth and add fruit. Mix well and turn at once into pans which have been well greased and lined with greased paper; use four thicknesses of paper underneath, greasing the top and bottom pieces. Steam 3 hours; remove quickly to well heated oven. Cool oven and bake 1½ hours in slow oven. Or bake 4 hours in very slow oven, if preferred.

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White Fruit Cake

1 c sugar
2 c flour
¼ tsp salt
½ c orange gum drops, cut fine
½ c candied cherries, cut fine
5 egg whites
½ c butter
1 tsp baking powder
½ c cocoanut
½ tsp vanilla
2 tbsp water.

Sift flour once, measure, add baking powder, sift again and add to the creamed butter and sugar, beating hard. Next add nuts, fruits and flavoring. Add the water to the egg whites. Beat stiff and fold into the mixture. Bake slowly. Mrs. Darwin B. Chesney.

Gold Cake

2½ c sifted cake flour
¾ c shortening
8 egg yolks, beaten light
¾ c milk
4 tsp baking powder
1¼ c sugar
½ tsp lemon extract.

Sift flour once, measure, add baking powder and sift 3 times. Cream shortening well, add sugar gradually and cream until light and fluffy. Add yolks, extract and flour alternately with the milk. Bake in layers or loaf in moderate oven. Mrs. Sam Nelson.

Hot Milk Cake

2 eggs, beaten
1 tsp baking powder
½ c hot milk
1 tsp vanilla
1 c sugar
1 c cake flour, sifted twice
1 tsp butter.

Sift flour and baking powder together twice. Melt butter in hot milk and add after the flour has been stirred in. Bake slowly.

Mrs. J. A. Rockwell.

Jam Cake

2 c flour
½ c butter
1 heaping tsp soda
9 tbsp sour milk
1 tsp cinnamon
1 tsp allspice
1 c sugar
4 eggs
½ tsp baking powder
1 c jam
1 tsp cloves.

Cream sugar and butter, add beaten egg yolks and whites of 2, then the milk. Sift dry ingredients add and beat well. Add jam last, strawberry preferred. Use 2 egg whites for icing.

Mrs. Henrietta C. Smith.

Jelly Roll

3 eggs
1 c sifted flour
2 tbsp milk
1 c sugar
1 heaping tsp baking powder
Flavoring.

Mix sugar and milk, add yolks, beat again, then add whites beaten stiff. Mrs. Maurice Smith.

Mother's Tea Cakes

1/3 c shortening
½ tsp salt
½ c flour
½ c milk
1 c sugar
2 eggs
1 tsp baking powder
½ tsp vanilla.

Cream shortening, sugar and salt until light and soft. Add well beaten eggs and mix thoroughly. Sift flour and baking powder together and add to first mixture alternately with the milk. Add vanilla. Beat well and pour into well greased shallow baking pan. Bake in hot oven. When partly cool dust with powdered sugar, cut in squares and serve warm. Mrs. Marion Gibson.

Mystery Cake

½ c shortening
Grated rind of ½ orange
2½ c flour
4 tsp baking powder
1½ sq. chocolate, melted
1½ c sugar
1 egg and 1 yolk
¼ tsp salt
1 c milk.

Cream shortening, add sugar and grated rind, then beaten yolks. Sift together flour, salt and baking powder and add alternately with the milk. Lastly fold in beaten white. Divide batter in 2 parts. To 1 part add chocolate. Put by spoonfuls, alternately dark and light batter, into 3 greased layer cake pans. Bake in moderate oven 20 minutes.

Filling and Icing

3 tbsp melted butter
1 egg white
Grated rind of ½ orange
3 sq. chocolate
3 c confectioner's sugar
2 tbsp orange juice
Pulp of 1 orange.

Put butter, sugar, orange juice and rind into a bowl. Remove seeds and membrane from orange pulp and add. Beat together until smooth. Fold in beaten egg white. Spread this icing on layer to be used for the top of cake. Sprinkle with ½ sq. of the bitter chocolate shaved in fine pieces with a sharp knife. Add 2½ sq. chocolate, melted, to the remaining icing and spread between layers and thickly on the sides of the cake. Mrs. R. A. McFarlane.

Nut Cake

1 c butter
4 eggs
½ tsp nutmeg
1 c nuts
3 tsp baking powder
2 c sugar
1 tsp vanilla
½ tsp cinnamon
3 c flour
1 c cold water.

Cream butter, well, add sugar gradually and stir until soft and creamy. Mix spices and baking powder with the flour and add to butter and sugar, beating until light. Add flavoring, then nuts which have been dredged in flour. Then add the whole eggs, unbeaten, one at a time and beat vigorously. Bake at once as a loaf in a moderate oven about 1 hour. Cover the cake for the first ½ hour. Let cool in pan. Remove, ice and decorate with nut meats. Mrs. H. S. Nixon.

One Egg Cake

1 c sugar
1 egg, well beaten
2 c flour, well sifted
2 level tsp baking powder
½ c butter
1 c milk or part water
Vanilla.

Beat all together well and fold in baking powder carefully last.

Mrs. C. L. Waldron.

One Egg Cake

½ c butter
1 c milk
Flavoring
1 egg
1 c sugar
2 c flour
3 tsp baking powder.

Spices or melted chocolate may be added for variety.

Mrs. Ralph Smith.

Orange Cake

2 c sugar
½ c water
4 eggs
2 c flour
2 tsp baking powder
1 orange, juice and rind.

Beat yolks with sugar, add water, mix flour with baking powder and add gradually. Fold in beaten whites and juice and rind of orange.

Icing

Juice and rind of small orange and powdered sugar to thicken. Bake in layers or large shallow pan. Mrs. Chas. Ross.

Orange Cup Cakes

4 tbsp shortening
2/3 c milk
2 c flour
Salt
Grated rind of 1 orange
1 c sugar
1 egg
3 tsp baking powder
1 tsp orange extract.

Cream shortening, add sugar slowly, beating well, then milk, a little at a time. Add beaten egg. Sift flour, salt and baking powder together and add. Last flavoring and grated rind. Mix well. Bake in cup cake tins in moderate oven 20 minutes. When cool cover with following

Orange Frosting

1 c sugar
1 egg
½ c water
½ tbsp orange juice or
1 tsp orange extract or rind.

Boil sugar and water, without stirring, until it spins a thread. Pour slowly into well beaten white. Beat until mixture holds shape then fold in gradually the egg yolk and flavoring. Makes 12 cup cakes.

Mrs. Darwin B. Chesney.

Pork Cake

Used for Christmas Cake

2 c brown sugar
1 c dark syrup
2 c seedless raisins
2 c seeded raisins
4 c currants
5 c flour
2 c boiling water
2 c citron
1 c nuts
1 pt. cherries
1 tbsp allspice
1 tbsp cinnamon
1 tbsp nutmeg
1 tbsp soda
1 tbsp baking powder
1 tsp cloves
1 lb. salt fat pork.

Run through meat grinder. Add ½ tsp salt if pork is fresh. Add boiling water to pork. Cool, add soda, sugar, molasses, flour, baking powder, spices, salt, fruit and nuts in order given. Bake 3 hours.

Helen Morton.

Potato Cake

1 c butter
2 c sugar
1 c mashed potatoes
4 eggs
2/3 c sweet milk
1 c English walnuts
1 c raisins
2 c flour
2 level tsp soda
1/3 tsp cinnamon
2 sq. chocolate.

Cream butter and sugar and add the mashed potatoes. Separate the eggs, beat yolks and add to above. Dissolve soda in the milk. Melt chocolate. Mix all ingredients together, folding in stiffly beaten whites of eggs last.

Mrs. J. A. Douglas.
Mrs. J. P. Keller.

Potato Cake

2 c sugar
1 c mashed potatoes
2 c flour
1 c nuts
½ c chocolate
4 eggs, beaten separately
½ tsp cinnamon
½ tsp cloves
2/3 c butter
½ c milk
½ tsp nutmeg
2 tsp baking powder.

Bake in a loaf.

Mrs. F. J. Bolshaw.

Prune Cake

½ c butter
1 egg and 2 yolks
2½ c flour
½ tsp cinnamon
½ c prune juice
1 c sugar
1 c stewed prunes, cut up
½ tsp salt
¼ tsp cloves
1 level tsp soda.

Cream butter, add sugar slowly then eggs and beat thoroughly. Add prunes. Sift flour, salt, cinnamon, cloves and add to first mixture, alternating with prune juice mixed with soda. Bake 30 minutes. This recipe may also be used for cup cakes, scooping out the top and filling with whipped cream, then coating all with mocha frosting.

Mrs. C. Lundgren.

Prune Cake

½ c butter or substitute
1½ c sugar
1 c sour milk
2 eggs
2½ c flour
1 level tsp baking powder
1 tsp cloves
1 tsp allspice
1 tsp cinnamon
1 level tsp soda
1 c soaked prunes, chopped fine.

Cream shortening, add sugar gradually, then beaten eggs and prune pulp. Mix and sift dry ingredients. Add alternately with milk to first mixture. Bake in layers in moderate oven (350 F). Put together with white icing.

Inez Stoner.

Prune Cake

1 c sugar
2 c flour
½ c sour cream
1 c prunes
1 tsp soda
¾ c butter
3 eggs
1 tsp cinnamon
1 tsp allspice
1 tsp nutmeg
½ tsp cloves.

Cream butter and sugar, add eggs, one at a time and beat in gradually cream, spices and flour. Add prunes and soda. Bake in 2 layers.

Filling

½ c sour cream
½ c raisins
1 tbsp butter
½ c sugar
1 egg
1 c nuts.

Cook in double boiler until thick.

Icing

2 c powdered sugar
3 tbsp hot water
Flavoring
3 tbsp melted butter
1 egg white.

Beat well, add egg white last and beat some more.

Mrs. L. A. Galloway.

Quick Cake

1/3 c soft butter
2 eggs
½ tsp salt
1 tbsp baking powder
½ tsp nutmeg
1-1/3 c brown sugar
½ c sweet milk
1-1/3 c cake flour
½ tsp cinnamon.

Place in bowl in order given and stir 3 minutes. Dates or nuts may be added. Bake in loaf or muffin tins at 375° for 20 to 25 minutes.

Mrs. Ernest F. Bader.

Spice Cake

2/3 c butter
2½ c flour
1 c cooked raisins
Salt
½ tsp nutmeg
1½ c sugar
2 eggs
2/3 c raisin water
½ tsp allspice
1 tsp cinnamon
1 tsp soda, dissolved in raisin water.

Mrs. A. H. Ellsworth.

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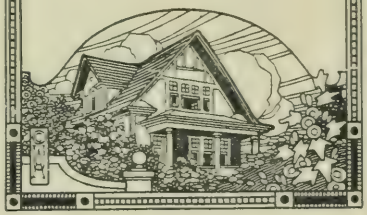

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Boiled Raisin Cake

1½ c raisins
¼ c butter
1 egg
1 tsp soda
1 tsp cinnamon
¾ c sugar
½ c raisin water, cooled
1½ c flour
1 tsp nutmeg.

Cover raisins with boiling water and simmer 20 minutes. Combine ingredients and add raisins last, dredged with flour. Bake in a moderate oven. Mrs. A. H. Dinsmore.

Scripture Cake

One c butter (Judges, 5-25), and ½ c flour (I Kings, 4-22), 3 c sugar (Jeremiah, 6-20), 2 c raisins (I Samuel, 30-12), 2 c figs (I Samuel 30-12), 1 c water (Genesis, 24-17), 1 c almonds (Genesis, 43-11), 6 eggs (Isaiah, 10-14), 1 tbsp honey (Exodus, 16-21), a pinch salt (Leviticus, 16-13), spices to taste (I Kings, 10-10), 2 tbsp baking powder (I Corinthians, 5-6), "Follow Solomon's advice for making good boys and you will have a good cake (Proverbs 23-14). Nuts should be put in last, the raisins should be seeded, the figs chopped, and the almonds blanched and sliced, and all these well floured to prevent their sticking to the bottom." Mrs. F. J. Bolshaw.

Spice Cake

2 c brown sugar
3 eggs
1 tsp baking powder
2¾ c flour
½ c raisins, chopped
½ c cocoanut
½ c butter
1 tsp soda in
1 c sour cream
2 tsp cinnamon
½ c chopped nuts
A little allspice, mace and nutmeg.

Cream butter and sugar, add eggs, one at a time, and beat well. Combine all ingredients. Mrs. C. C. Johnson.

Coffee Spice Cake

1/3 c shortening
2 eggs
2 c flour
1/8 tsp salt
¼ tsp cloves
1 c sugar
2/3 c strong coffee
3 tsp baking powder
1 tsp cinnamon
¼ tsp allspice.

Cream butter and sugar, beat in egg yolks, add remaining ingredients with beaten whites last. Bake in 2 layers.

Filling

1½ tbsp butter
2½ tbsp cocoa
¼ tsp salt
2½ c confectioner's sugar
4 tbsp strong coffee.

Mrs. L. A. Galloway.

Spice Cake

2/3 c shortening
2 c sugar
1 c milk
5 eggs
2½ c flour
2 tsp baking powder
2 tsp cinnamon
1 tsp nutmeg
½ tps cloves
1 tbsp boiling water.

Cream sugar and shortening. Add egg yolks, well beaten. Sift flour, spices and baking powder, add to the batter alternately with the milk, beating well after each addition. Add flavoring and fold in egg whites beaten stiff; save 2 whites for frosting. Add tbsp boiling water and bake in a moderate oven.

Mrs. D. Y. Allan.

Spice Cake

¾ c butter
1 c sour milk
1 tsp soda
1 tsp cloves
1 c raisins
1 c sugar
2 c flour
1 tsp cinnamon
1 tsp nutmeg
1 c chopped nuts.

Cream butter and sugar and add rest of ingredients. Bake about 45 minutes in slow oven. 1 sq. melted chocolate may be added.

Mrs. F. L. Browne.

Sour Cream Spice Cake

2 eggs
¼ c butter
½ c sour cream
1 tsp cinnamon
½ tsp cloves
1 tsp baking powder
½ c nuts
½ c sugar
½ c maple syrup
1½ c pastry flour
½ tsp nutmeg
1 tsp soda
½ c seeded raisins.

Beat yolks, add sugar, then butter, soft, not melted. Next add syrup then cream to which soda has been added. Flour, spices and baking powder. Fold in stiffly beaten whites and nuts and raisins. Bake in layers in a quick oven and frost with butter-cream icing to which a few drops of lemon flavoring has been added. This also makes nice cup cakes.

Mrs. Wray M. Scott.

Sponge Cake

¾ c cold water
1¼ c sugar
1 tsp baking powder
3 egg whites
3 egg yolks
1½ c pastry flour, sifted
1 tsp vanilla

Beat water and yolks until 1 qt. of foam, add sugar slowly and beat 1 minute. Add flour and baking powder and lastly vanilla. Bake in an ungreased tube pan in a slow oven for about 1 hour.

Mrs. J. B. Pitzer.
Mrs. L. E. Cole.

Sponge Cake That Never Fails

3 egg yolks
¼ c boiling water
1 tsp baking powder
½ tsp lemon extract
½ c sifted sugar
¾ c sifted cake flour
¼ tsp salt.

Beat egg yolks until light, add sugar gradually, beating with Dover beater after each addition. Add boiling water and beat, then add flour, baking powder and salt. Beat until smooth. Add flavoring. Tap pan lightly on table before putting in the oven. Bake in a moderate oven for 25 minutes. Mrs. F. S. Welty.

Sponge Cake

2 tbsp cold water
1 c sugar
Pinch salt
1½ tbsp cornstarch
4 eggs
2 tbsp lemon juice
1 scant c pastry flour
1 level tsp baking powder.

Beat to a cream egg yolks, sugar, lemon juice, salt and water. Sift 3 times flour, cornstarch and baking powder. Add to first mixture and fold in the beaten whites to which a pinch of cream of tartar has been added. Icing—grated lemon rind, lemon juice and powdered sugar. Mrs. Florence Ahmanson.

Angel Sponge Cake

6 eggs
1½ c sugar
½ c water
1½ c flour
¾ tsp cream of tartar
¾ tsp baking powder
1 tsp flavoring.

Cook sugar and water until it spins a good thread from a spoon. Have egg whites beaten stiff with cream of tartar. Pour the syrup over the egg whites, slowly beating all the time, continue to beat until cool and rather stiff. Beat yolks until light, beat into the batter slowly, add flavoring. Sift flour 3 times with baking powder, fold into the cake a little at a time. Bake in a slow oven 40 to 60 minutes.

Mrs. D. Y. Allan.

Hot Water Sponge Cake

3 eggs
Pinch salt
1 scant c boiling water
Flavoring
1½ c sugar
1½ c flour, sifted 6 times
1 heaping tsp baking powder.

Beat eggs, sugar and salt until very light and frothy. Add slowly the flour, then the boiling water. Add baking powder and flavoring. Bake in 2 layers about 20 minutes. Nice with jam or jelly between the layers and whipped cream over all. Cut with knife dipped in hot water before spreading cream over it and serve with pie knife at table.

Mrs. A. S. Avery.

Sponge Cake

6 egg yolks
1 c sugar
½ tsp salt
1 tsp flavoring
1½ c pastry flour
½ c boiling water
2 level tsp baking powder
Grated rind of 1 lemon.

Beat yolks until thick and lemon colored and gradually beat in the sugar. Add 2 tbsp water and lemon rind and beat. Sift flour, salt and baking powder together, add remaining water, then the flour and fold. Bake 40 minutes at 350°. May be baked in layers at 375°.

Mrs. H. L. Gearhart.

Hot Milk Sponge

2 eggs
1 c cake flour
½ tsp salt
1 level tbsp butter
1 c sugar
1 level tsp baking powder
½ c milk.

Beat eggs light, add sugar, beat again. Add flour, baking powder and salt, mix well. Melt butter in hot milk and add last. Bake in hot oven.

Mrs. A. H. Dinsmore.

Hot Water Sponge Cake

4 eggs
2 c flour
1 small c boiling water
Salt
2 c sugar
2 tsp baking powder
Flavoring.

Beat egg yolks until thick and lemon colored, then beat in sugar gradually. Sift in 1 c of flour, a little at a time. Add the stiffly beaten whites then 1 c of flour in which the baking powder has been stirred. Last stir in the water. Add flavoring and salt. This may seem thin but do not add more flour.

Mrs. Mary L. Archer.

Sunshine Cake

7 large or 8 small egg whites
1 c sugar
½ tsp cream of tartar
5 egg yolks
1 c cake flour
Pinch salt.

Beat whites some, add cream of tartar and salt and beat very stiff. Stir in sugar lightly, beaten yolks thoroughly, then add flour and flavoring. Bake in ungreased pan about 50 minutes in a very slow oven. Turn pan upside down to cool.

Mrs. V. C. Batie.

Sunshine Cake

6 eggs
¾ c flour
½ tsp vanilla
1 c sugar
½ tsp cream of tartar
1/8 tsp salt.

Beat yolks slightly and add sugar slowly, then add the flour, sifted twice with the salt. Add vanilla, then fold in the whites beaten stiffly with the cream of tartar. Turn into ungreased pan and bake in a slow oven (325°) for 1 hour. Invert and leave in pan until cold.

Mrs. L. M. Jensen.

Butter Sponge Cake

3 eggs
¼ c warm water
1 c sugar
2 tbsp hot melted butter
1 c pastry flour
1 tsp baking powder
1 tsp flavoring.

Beat eggs and sugar to a foamy batter, add warm water. Sift flour with baking powder, add to egg mixture and beat very hard. Then pour in melted butter which should be sizzling hot, add flavoring and put in a moderate oven quickly. Bake about 35 minutes. Good as a loaf or layer cake, also for a Washington Pie or with whipped cream.

Mrs. H. S. Brown.

Sunshine Cake

1 c sifted flour
1¼ c sugar
7 eggs
Vanilla
1 tsp cream of tartar
½ c water
Pinch salt.

Boil sugar and water until it spins a thread and pour, slowly, over the lightly beaten yolks. Beat 3 minutes with a beater. Set aside to cool. Sift flour 3 times and measure. Add flour and vanilla to cooled mixture. Beat whites very stiff, add salt and cream of tartar and fold into first mixture. Bake 1 hour in a slow oven, 325°.

Mrs. A. R. Roberts.

Sunshine Cake

6 eggs
½ c hot water
2 c cake flour, sifted
1 tsp cream of tartar
2 c sugar
Lemon extract
Pinch salt.

Beat yolks very light with Dover beater. Add sugar by spoonfuls, beating continually. Add water and beat, then lemon. Add flour, salt and cream of tartar slowly and beat. Fold in beaten whites. Bake in tube pan in a very slow oven (325°) for 1 hour. Turn pan upside down until cake cools.

Mrs. Louis Schnauber.

Orange Sunshine Cake

7 eggs
¼ tsp salt
1½ c cake flour
1½ c sugar
Grated rind and juice 1 orange
½ tsp cream of tartar.

Sift flour and sugar 4 times. Beat yolks with ½ c sugar until light and fluffy. Beat whites slightly, add cream of tartar and salt, beat until stiff and add ½ c sugar gradually. Fold yolk mixture into whites, add orange juice and rind. Fold in dry ingredients. Bake in a slow oven, 250° or 300°, about 1 hour. Invert and cool in pan.

Mrs. R. A. McFarlane.

Surprise Cake

Put whites of 2 eggs in a cup. Make cup half full with butter and fill up with milk. Sift together 1 c sugar, 1½ c flour and 1 tsp baking powder 2 or 3 times. Beat all together well, pour into greased pan and bake.

Mrs. A. R. Roberts.

Sunshine Cake

7/8 c sifted cake flour
¼ tsp salt
1/3 c water
1 tsp flavoring
½ tsp cream of tartar
1¼ c sifted sugar
5 eggs.

Boil sugar and water until it hairs and pour in thin stream over stiffly beaten whites, beating constantly. Beat until mixture cools. Beat yolks until thick and lemon colored and fold into first mixture. Add flavoring. Add flour, a little at a time. Pour in ungreased pan and bake at 325° about 1 hour. Invert pan and cool.

Mrs. Lloyd Lindbergh.

White Cake

2 c sugar
5 egg whites
2 tsp baking powder
Flavoring
¾ c butter
3 c flour
1 c cold water.

Bake at 350° for 45 minutes. This makes a large cake.

Mrs. Ralph Russell.

White Cake that Never Fails

2 c sifted cake flour
½ c butter
2/3 c milk
3 or 5 egg whites, beaten light
3 level tsp baking powder
1 c sifted sugar
1 tsp vanilla.

Sift flour once, measure, add baking powder and sift 3 times. Cream shortening until light, add sugar gradually and cream well. Add flour alternately with milk, a little at a time. Add vanilla and fold in whites. Pour in pan greased and floured. Put in cold oven, turn heat on full for 10 minutes, then turn down to medium oven for 20 minutes. This recipe makes a sheet cake 8 by 12 inches or 24 2-inch squares.

Mrs. F. S. Welty.
Mrs. A. O. Mead.

White Cream Cake

1½ c sugar
4 egg whites, well beaten
3 c pastry flour
3 large tsp thick sour cream
Large dessert spoon butter
Large dessert spoon lard
2 rounding tsp baking powder
1 c milk.

Cream butter, sugar and lard, add milk and beaten whites. Measure flour before sifting and sift 3 times and add; then baking powder and mix thoroughly. Last add sour cream. May be baked in layer or loaf pans. Nice with Brazil nuts added. Bake slowly.

Mrs. W. V. Bennett.

White Cake

½ c butter
1 c sugar
¾ c sweet milk
2½ c sifted cake flour
5 egg whites
2 level tsp cream of tartar
1 level tsp soda
1 tsp vanilla
1 tsp lemon.

Beat butter and sugar, add milk and 2 c of flour, and beat 5 minutes. Add the other ½ c flour in which have been sifted the cream of tartar and soda. Add whites of eggs last. Mrs. A. T. Hewitt.

ICINGS AND FILLINGS

Boiled Icing

2 egg whites, beaten stiff
¾ c sugar
3 tbsp water
1/8 tsp cream of tartar.

Place ingredients in double boiler and beat while cooking 8 or 10 minutes.

Mrs. L. S. Lambert.

Cake Frosting

2½ c sugar
½ c light corn syrup
½ c water
2 egg whites, beaten stiff.

Boil until it will thread or make a soft ball. Pour the syrup into the beaten eggs, and add ½ tsp vanilla.

Mrs. Hubbell.

Chocolate Icing

1 c sugar
1 egg
3 tbsp cream
1 sq. chocolate
Butter, size of walnut
1 tsp vanilla.

Cook about 5 minutes and beat to proper consistency.

Mrs. H. C. Sparks.

Fudge Frosting

3 c sugar
2 tbsp cocoa
1 c milk
1 tbsp butter
1 tsp vanilla.

Cook sugar, cocoa and milk until a very soft ball forms in cold water. Add butter and let stand until cool; beat until creamy and add vanilla.

Mrs. C. C. Johnson.

Icing

2 tbsp melted butter
4 tbsp cocoa
2 tbsp coffee
Powdered sugar to spread
Flavor with vanilla.

Mrs. J. M. Dow.

Seven Minute Icing

7/8 c sugar
3 tbsp water
1 egg white, unbeaten

Put in double boiler and beat for seven minutes with Dover egg beater. Add 1 tsp vanilla and 1 tbsp marshmallow whip.

Mrs. Howard D. Talbott.

Sea Foam Frosting

1 c brown sugar
2 c white sugar
½ c water
4 tbsp coffee
½ tsp cream of tartar
Pinch salt
4 egg whites
1 tsp vanilla.

Boil sugar, coffee and water until it spins a thread. Beat egg whites until stiff, with cream of tartar and salt. Pour syrup over egg whites and beat until thick enough to spread. Flavor with vanilla.

Mrs. J. T. Brownlee.

Orange Frosting

Grate rind of 1 orange, add the juice, and stir in powdered sugar until stiff.

Mrs. T. R. Braden.

Uncooked Chocolate Frosting

1 egg
1 sq. chocolate
1 tbsp cream
1 tsp melted butter
Flavoring
Powdered sugar.

Beat egg, add chocolate, cream, melted butter and flavoring; thicken with powdered sugar until the right consistency to spread.

Mrs. Max Emmert.

White Icing

1½ c powdered sugar
2 tbsp hot milk
½ tbsp butter
½ tsp flavoring.

Add butter to hot milk; add sugar slowly to make right consistency to spread; add flavoring.

Mrs. T. R. Braden.

Lemon Filling

1 large c sugar
2 eggs
2 tbsp butter
Juice 2 lemons.

Beat together and boil until like jelly. Orange juice may be used.

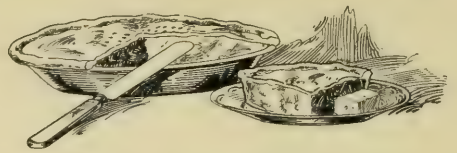
Mrs. Chas. T. Leigh.

Twice Cooked Fluffy Frosting

2 egg whites
1½ c granulated sugar
½ c water
½ tsp vanilla extract
½ tsp lemon extract.

Boil sugar and water until it spins a thread, then pour slowly into beaten whites of eggs. Beat until cold. Then cook mixture over hot water, stirring away from sides of pan, until it feels granular under the spoon; (will require about 2 minutes). Remove from fire, add flavoring, and stir (do not beat) away from sides of pan until cold.

Mrs. A. L. Timms.



Pastry

"What moistens the lip and what brightens the eye,
What calls back the past like the rich pumpkin pie?"

Mud Pies

Take 1 or more kids, dressed clean throughout; 1 clay bank, to suit a kid; 1 pail of water or garden hose attached to the hydrant; 1 small hoe or garden rake for mixer, although this is not exactly necessary; some sand. Mix well: Clay bank, kids and sand, and set, if possible, in sun to dry. Discover kids, wash them and serve kids or pies hot.

Pie Crust

1½ c flour
½ tsp baking powder
½ tsp salt
¼ c cold water (more or less as needed)
½ c lard.

Mrs. T. R. Braden.

Pie Crust

1 c flour
3 tbsp lard
3 tbsp ice water
½ tsp baking powder
½ tsp salt.

Mrs. John Harte.

Cheese Straws

In making pies, any little pieces of pie dough may be used for cheese straws to serve with salad or alone. Roll the dough thin and cover with grated cheese. Fold over twice and roll out the other way from that which it first was. Cover again with cheese. Cut in strips 3¼ inches and bake a light brown. Mrs. Ralph Russell.

Meringue for Pies or Puddings

Turn the egg whites into a bowl and beat them with a good, center-drive beater until they are so stiff that the bowl may be turned upside down without loss of any of the contents. Then, for each egg white add 2 tbsp (level) granulated sugar and beat again until very stiff. Add, now, 1 tbsp granulated sugar for each egg white, and the desired flavoring. For a meringue using 2 egg whites, use ¼ tsp vanilla or lemon extract. Beat again, then place by spoonfuls on the pie or pudding. Bake in a very slow oven (300°F) for 15 minutes. A meringue made and baked in this way will be tender and delicious and will remain so even though the pudding on which it is placed is kept a week. Mrs. T. R. Braden.

Patty Shells

3 c flour
1 c butter and lard
2 tsp baking powder.

Add salt and enough cold water to mix. Turn gem pans upside down and cover with round pieces of dough, rolled thin. Bake in hot oven. For tops cut dough in round pieces with lid of baking powder can.

Mrs. Ralph Russell.

Apple Custard Pie

Peel apples and stew until tender and not much juice left in them then rub through colander and add:

2 egg yolks
Sugar to sweeten
Small piece butter
Season with cinnamon and nutmeg.

Bake in open crust using the egg whites for meringue.

Mrs. Braden.

Banana Pie

1 c milk
2 eggs
1 tbsp cornstarch
Pinch salt
¾ c sugar
3 bananas.

Let milk come to boil then add beaten yolks of eggs, corn starch mixed with just a little of the milk, salt and sugar. Boil in double boiler until smooth. Cool. Slice bananas into a baked pie shell, pour over custard and cover with meringue made of the whites of eggs and 2 tbsp sugar. Brown in oven.

Mrs. C. O. Blandin.

Butter Milk or Raisin Pie

1 c sour milk or buttermilk
1 heaping c sugar
1 tbsp strong vinegar
1 tsp cinnamon
Nutmeg
1 c chopped raisins
2 beaten eggs
1½ tsp flour or corn starch
½ tsp cloves.

Helen Morton.

Butter Scotch Pie

First Part:
1 c brown sugar
1 large tbsp butter
1 large tbsp flour

Second Part:
1 c milk
2 egg yolks.

Combine first ingredients: heat second part to boiling point and pour over first part. Cook until thick. Pour in baked shell, use 2 egg whites for top and brown.

Mrs. H. C. Sparks.

Butter Scotch Pie

1 c dark brown sugar
¼ c butter
4 tbsp milk
1 c cold water
2 egg yolks
2 tbsp flour.

Mix, boil until thick and fill baked crust. Use whites of eggs or whipped cream for top.

Bess F. Hamilton.

Butter Scotch Pie

1 pt. milk
½ c milk
1½ tbsp butter
¼ tsp salt
½ c flour or corn starch
1 c brown sugar
2 egg yolks
1 tsp vanilla.

Cream flour or cornstarch in ½ c milk. Combine all ingredients and cook until thick. Fill a baked crust. Spread beaten egg whites on top and brown in oven slowly. Mrs. Harry M. Binder.

Butter Scotch Pie

1 c sugar
5 tbsp flour
1 tsp vanilla
2 egg yolks
3 tbsp butter
½ tsp salt
1½ c water.

Mix sugar with butter and brown over flame until light brown. Mix flour, salt and 5 tbsp water. Add rest of water, combine with sugar and place in double boiler, then add yolks and cook until thick. Use egg whites for the top. Mrs. Ira Nelson.

Cherry Pie

Line your pie plate with rich crust. Mix 4 tbsp sugar with 2 of flour and sprinkle a little more than half of it over the crust. Have ready 1 pt. seeded cherries. Put in half of them and sprinkle over them the remainder of the sugar and flour. Then put in remainder of cherries and juice and sprinkle with 1 heaping tbsp sugar. Wet the edges of the under crust, put on a thin top crust, cutting slits in the middle for escape of steam. Press the edges together and bake in moderate oven for 20 minutes to ½ hour. Mrs. T. R. Braden.

Chess Pie

1 c raisins
1 c milk
1 c sugar
3 egg yolks
2 tbsp flour
1 c walnuts
1 tsp vanilla
1 tbsp butter.

Cook raisins in water and drain. Scald milk. Mix sugar, flour and egg yolks and add to milk. When thickened take off fire and add raisins, nuts, vanilla and butter. Pour into baked pie crust and cover with meringue. Mrs. T. O. Putnam.

Cream Tart

1½ c flour
Pinch of soda
½ c sugar
2 egg yolks
2 tsp vanilla
½ c butter.

Mix together well and spread out in a pie tin as a crust. Bake. In a double boiler cook until thick:

1 c sugar
2 tbsp corn starch
Vanilla
1 qt. milk
2 egg whites
Chopped nuts.

Fill the crust and serve with whipped cream.

Mrs. A. R. Roberts.

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MRS. ETHEL WOLFF
Manager

Filling for Cocoanut Pie

4 tbsp sugar
1 small c cocoanut
2 or 3 egg yolks
1 tsp vanilla
3 tbsp flour
1 pt. milk
1 tbsp butter.

Mix flour and sugar, add other ingredients, cook in double boiler until thick. Pour in baked crust, use whites for top and brown.

Mrs. H. C. Sparks.

Chocolate Pie

1 pt. milk
4 tbsp grated chocolate
2 egg yolks
6 tbsp sugar
2 tbsp corn starch, moistened.

Boil until thick, stirring constantly until smooth. Add 1 tsp vanilla and small lump of butter. Turn into crust which has been previously baked. Spread beaten whites of 2 eggs over the top and brown slightly in hot oven.

Mrs. Dodder.

Lemon Pie

2 lemons, juice and rind
1 c sugar
5 egg yolks
5 egg whites.

Beat yolks until light, add sugar, lemon juice and grated rind. Put in top of double boiler and cook until thick, stirring constantly. Cool and fold in ¾ of the well beaten whites. Beat until stiff. Place in baked crust. For meringue, add a little sugar to remaining whites, spread over top of pie and brown in oven.

Mrs. R. A. McFarlane.

Lemon Pie

2 eggs
¾ c sugar
1 tbsp flour
1 tbsp butter
1 lemon, juice and rind
1 c milk.

Cream butter and sugar, add yolk, then flour, grated rind and lemon juice. Beat well, add milk and cook in an unbaked crust until thickened. Beat egg whites, add 1 tbsp sugar. Spread on top of pie and brown.

Mrs. Wray M. Scott.
Mrs. Maurice Smith.
Mrs. J. E. Rogers.

Lemon Puff Pie

½ c sugar
3 tbsp hot water
½ c sugar
½ tsp baking powder
3 eggs
1 lemon
1/8 tsp salt.

Combine sugar, yolks and water and cook over boiling water until thick. Add lemon juice and rind, Beat egg whites dry and gradually add ½ c sugar. Add baking powder and combine with first mixture. Put in baked shell in moderate oven until set and slightly brown.

Mrs. W. R. Douglass.

Graham Cracker Pie

17 Graham crackers, rolled fine
½ c butter
½ c sugar
4 tbsp cornstarch
1 c cocoanut (may be omitted
¼ c sugar
3 eggs, separated
2 c milk
1 tbsp vanilla.

Melt butter, add to crumbs and sugar. Line pie plate, sides and bottom, keeping ½ c for top. Heat milk and cocoanut in double boiler. Mix sugar and cornstarch. Beat egg yolks, add sugar mixture and hot milk. Cook until thickened, then an additional 10 minutes to cook starch. Flavor, pour into pie plate, cover with meringue made from the egg whites. Sprinkle with crumbs. Bake 15 minutes in slow oven (325°F).

Mrs. L. S. Lambert.
Mrs. Louis Nelson.

Graham Cracker Pie

20 Graham crackers
½ c brown sugar
½ c melted butter.

Mix and spread out in a pie tin. Save out ½ c of mixture.

2 c scalded milk
Pinch salt
3 egg yolks, beaten
¾ c sugar
3 tbsp flour or cornstarch
Vanilla.

Cook to boiling point. Add vanilla and pour into crust. Cover with meringue made of 3 egg whites. Sprinkle with the ½ c of crumbs and bake in moderate oven 15 minutes. Let cool.

Mrs. W. E. Rigg.

Sunny Silver Pie

4 eggs
1 lemon
1/3 c cold water
½ tbsp gelatin
1 c sugar

Beat egg yolks, add lemon juice and rind and ½ c sugar. Cook in double boiler until slightly thick; add the gelatin which has been soaked in cold water. Remove from fire, add the stiffly beaten whites and ½ c sugar. Put in baked pie shell and set in ice box for at least 2 hours. Serve with whipped cream. This is nice for individual pies and makes 12.

Mrs. Donald E. Geesaman.
Dorothy Dodds Hall.

Lemon Chiffon Pie

1 c sugar
3 tbsp water
1 tbsp cornstarch
1 lemon
3 eggs.

Beat yolks, add lemon juice and cornstarch in the water. Then add ½ c sugar and cook until thick. Beat whites, add ½ c sugar gradually and stir into the hot mixture carefully. Pour into baked crust, serve with whipped cream or set in oven to brown.

Mrs. Irving Palmer.
Mrs. J. M. Dow.

Lemon Pie

2 lemons
2 eggs
1 small tsp butter
1 c sugar
1 heaping tbsp flour
1 c water.

Grate rind of lemons, peel and slice very thin. Add sugar, stir well, then yolks, flour, butter. Stir in water slowly and cook in double boiler until thick. Pour into baked crust. Beat egg whites stiff with a little sugar and spread over the top. Brown.

Mrs. E. G. Taylor.

Chiffon Lemon Pie

4 eggs
2/3 c sugar
1 lemon.

Beat yolks, add sugar, lemon juice and grated rind. Cook in double boiler until thick. Take off stove, fold in ½ of well beaten whites and pour into baked pie crust. Add 1/3 c sugar to remaining whites, pile on top and brown.

Mrs. N. J. Baker.
Mrs. J. B. Pitzer.

Lemon Pie

1 c sugar
2 eggs
1 lemon
1 c hot water
1 tbsp cornstarch
1 tbsp butter.

Pour water on the sugar, add rind and juice of lemon, egg yolks, cornstarch dissolved in a little water and butter. Cook until thick and pour into baked crust. Spread well beaten whites on top and brown.

Mrs. Ira Nelson.

Lemon Pie

5 eggs
1½ lemons
1 c sugar
1 tbsp butter.

Beat yolks very light, add sugar, beat well, add lemon juice and cook in double boiler until thick. Add butter. Beat whites stiff and fold ½ into mixture. Cool, pour into baked shell and cover with remaining whites and ½ c sugar beaten together. Brown.

Mrs. C. C. Johnson.

Meringue Pie

1 c sugar
Pinch salt
½ lemon
1 tbsp butter
1/3 c flour
1 orange
Water
2 or 3 eggs, beaten.

Mix sugar, flour, salt, grated orange rind. Squeeze juice of orange and lemon into a cup and fill cup with water. Cook all in double boiler 10 minutes, stirring until thickened. Add butter and yolks. Cook 2 minutes more. Cool and pour into a rich, baked crust. Cover with meringue made by beating whites till frothy, adding 2 tbsp sugar for each white, ¼ tsp baking powder and beat till stiff. Put in moderate oven to brown, about 10 minutes.

Mrs. E. H. Westerfield.

Marshmallow Cranberry Pie

2 c chopped cranberries
1 tbsp flour
1 tbsp butter
1 c sugar
1 tbsp water.

Mix well. Line a pan with a rich crust, fill with above mixture and bake until done in a moderate oven. Then place a layer of marshmallow halves on top, return to oven to brown.

Mrs. Bessie Hamilton.

Individual Nut and Raisin Pie

½ c butter
2 eggs
1 c nuts
1 c sugar
1 c raisins or dates.

Mix butter and sugar thoroughly. Add beaten eggs, raisins and nuts. Bake in patty shells until stiff. For shells mix 1 c flour, ½ c shortening and ¼ c cold water the same as for pie crust and shape over muffin pans.

Mrs. R. J. Mayer.

Mock Mince Pie

2 c finely cut rhubarb
1 c seedless raisins
½ c sugar
1½ c bread crumbs
1 egg, well beaten
Juice of 1 lemon and grated rind
Salt
Enough for one pie.

Mrs. E. H. Pickard.

Mince Meat

5 lbs. neck meat or
1 beef heart, medium size
Boil until tender, put through a meat grinder and measure.
Will make about 4 pt. bowls.
5 bowls chopped apples
2 pkgs. seedless raisins
1 pkg. seeded raisins, ground
4 bowls sugar
1 pkg. currants
1 lb. citron
2 bowls suet, ground
1 can corn syrup
1 qt. cider
Add vinegar to suit taste
1 qt. grape juice
2 tbsp cinnamon
1 nutmeg
1 tbsp allspice
1 tbsp cloves (if liked)
1 tsp salt
1 lemon, grated rind and juice.

Mix well and add water until thin enough for pie. Bring to boiling point and can.

Mother Brown.

Orange Pie

2 large tart oranges
½ lemon
1 large c sugar
1 tbsp (heaping) flour
3 eggs
2 tbsp melted butter
¾ c water.

Grate the rind of one, use juices of 2 oranges. Stir the sugar and flour together, then add the well beaten yolks of the eggs, the melted butter, lemon juice, rind and juice of orange and the water. Cook in double boiler until thick custard; put in a baked shell and place beaten whites on top.

Mrs. W. A. Gordon.

Orange Cream Pie

1-1/3 c fat
1 tsp vanilla
Pinch salt
2 c flour
2 egg whites, stiffly beaten
1 c sugar
¼ tsp lemon
2-1/3 c milk
2 tsp baking powder.

Cream fat and sugar; add extracts, salt, milk, flour and baking powder and beat for 3 minutes. Fold in the whites. Pour in layer cake pans which have been fitted with waxed paper. Bake in moderately slow oven for 25 minutes.

Filling

½ c sugar
1 c orange juice and pulp
2 tbsp lemon juice
Pinch salt
4 tbsp flour
2 egg yolks
1 tbsp butter.

Blend sugar and flour well and add orange juice. Cook slowly, stirring constantly, until mixture thickens. Add salt, yolks, lemon juice and butter. Cook for 2 minutes and beat for 1 minute. Cool and use as a filling between the baked cake layers.

Mrs. A. H. Ellsworth.

Fresh Peach Pie

Line pie tin with a crust. Mix 1 c sugar, 2/3 c flour and ¼ c butter. Spinkle half of mixture over crust. Cover with a layer of halves of peeled peaches. Sprinkle remainder of mixture over the peaches. Bake until crust is brown. The crust is not baked before the filling. Serve with whipped cream. Mrs. A. F. Deicken.

Pineapple Pie

1 small pineapple or 1 small can shredded pineapple
2 tbsp butter
1 c sweet cream
½ c sugar
3 egg yolks.

Put in a crust and when almost done, put on meringue of whites beaten stiff with ½ c confectioner's sugar. Mrs. R. O. Bell.

Prune Pie

Fill a baked pie crust with the following. Scald:
1 c milk thickened with
1 tbsp cornstarch, blended with a little cold milk. Add:
1 egg yolk, well beaten
½ c sugar
Pinch salt
1 c chopped prunes that have been soaked and cooked
1 c chopped walnuts.

Cook all together a few minutes; cool slightly before putting into shell. Just before serving cover with whipped cream.

Mrs. N. J. Baker.

Prune Pie

1 c seeded and sweetened prunes
1 c walnuts
4 tbsp prune juice
3 egg whites.

Grind prunes and nuts together, add juice and fold in the well beaten whites. Put in baked crust in moderate oven a few minutes to set the whites. Serve with whipped cream. Mrs. Donald E. Geesaman.

Pumpkin Pie

1½ c pumpkin
½ c sugar
1 tsp cinnamon
¼ tsp nutmeg
¼ tsp cloves
1½ c milk
2 eggs
½ tsp ginger
½ tsp salt.

Mix well and fold in well beaten whites just before putting into the crust. Mrs. Ralph Russell.

Pumpkin Pie

2 c pumpkin
2 tbsp molasses
½ tsp ginger
1 tsp allspice
2 c milk
1 c sugar
3 eggs
Salt
2 tsp cinnamon.

Mix all well folding in the beaten whites last. This makes 2 good sized pies. Mrs. G. F. Weingand.

Pumpkin Pie

1 pt. pumpkin
3 eggs, beaten well
2 c sugar
½ tsp nutmeg
¼ tsp salt
½ pt. sweet milk
½ pt. sweet cream (can use condensed)
1 tsp cinnamon
½ tsp ginger
1 tsp vanilla.

Put everything into the pumpkin adding milk and cream last. This makes 2 pies. Clara Crossman Pattison.

Pumpkin Pie

3 egg yolks, beaten
1¾ c sugar
1 c condensed milk
1 c rich milk
2 c pumpkin
1 tsp vanilla
1 tsp cinnamon
1 tsp ginger
½ tsp nutmeg
1 tsp salt
1 tbsp burnt sugar syrup
1 tbsp flour.

Beaten whites of eggs added last. Makes 2 large pies.
Mrs. T. N. Crosby.

Rhubarb Pie

2 c rhubarb
1 egg
1 c sugar
1 tbsp flour.

Mix sugar and flour, add rhubarb and beaten egg. Bake in double crust in moderate oven 45 minutes. Mrs. A. H. Ellsworth.

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ALLEN T. HUPP, *Secretary*

Snow Pie

1 c sugar
2 egg whites
1 c water
1/8 tsp salt
1/8 tsp lemon extract
1 tbsp flour.

Cook until thick and fold in the beaten whites. Pour into a baked shell and cover with whipped cream. Mrs. W. H. Kearns.

Sour Cream Pie

1 c seeded raisins
1 c sugar
1 c thick sour cream.

Mix well and bake in 2 crusts. Mrs. J. J. Dodds.

Sour Cream Pie

1½ c sour cream
1 c sugar
½ tsp cloves
1 egg
1 c chopped raisins
1 tsp cinnamon
1 tbsp vinegar
Pinch salt and pepper.

Bake with 2 crusts. Mrs. Fred F. Chambers.

Sour Cream Pie

2 egg yolks
¾ c chopped raisins
¾ c sugar
1 c sour cream
½ tsp cinnamon
½ tsp cloves

Boil until thick. Pour into a ready baked crust and use the 2 whites for a meringue. Mrs. John B. Brain.

California Strawberry Pie

1 qt. berries
1½ c sugar
1 c boiling water
2 tbsp cornstarch.

Boil sugar, water and cornstarch until thick and color deep red with vegetable coloring. Partially cool and add the hulled berries. Mix gently until each berry is completely covered with the sauce. Pour into baked pie shell, place in ice box and serve with whipped cream.

Mrs. C. C. Palmer.

Strawberry Tarts

Line patty pans with rich paste and bake. Fill with 1 c cream, whipped stiff, 1 c strawberries, crushed, with 1 c sugar, mixed together. Drop 1 whole berry in center of each tart. Delicious.

Mrs. C. C. Johnson.

Washington Pie

¼ c shortening
2 eggs, beaten
1½ c flour
1 c sugar
½ c milk
2 tsp baking powder.

Mix as a cake and bake. 2 layers. Spread with the following:

1 c sugar
Rind of 2 lemons, grated
1 egg, beaten
2½ tbsp flour
¼ c lemon juice
1 tbsp butter.

Cook until thick, cool and spread. Mrs. J. A. Rockwell.

Washington Pie

½ c butter
½ c milk
1½ c sifted flour
3 tsp baking powder
¼ c sugar
¼ tsp salt
2 eggs, well beaten
1 tsp vanilla.

Cream butter and sugar, add eggs, flour and milk alternately. Beat well and add vanilla. Bake in 2 layer cake pans and put together with the following:

1/8 c sugar
2 eggs, beaten
1/8 tsp salt
1/3 c flour
2 c hot milk
1 tsp vanilla or lemon.

Mix sugar, flour and salt, add eggs and pour on gradually the hot milk. Cook 15 minutes, add flavoring and spread between cakes. Serve at once.

Mrs. T. O. Putnam.

Filling for Washington Pie

1 egg, beaten
1 apple, grated
1 lemon, juice and grated rind
1 c sugar.

Cook over low burner until it thickens. Spread over sponge cake and top with whipped cream.

Mrs. Kenneth Finlayson.

Cream Puffs

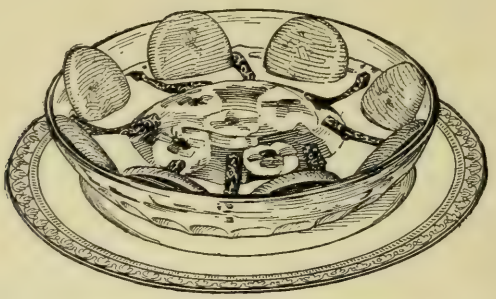
1 c flour
1 c boiling water
¾ c butter
3 eggs
1 tsp baking powder.

Boil butter and water, and stir in flour and baking powder. When cool, add the eggs one at a time, and beat. Drop small tsp on buttered tins and bake ½ hour.

Cream Filling

1 pt. milk
2 eggs
1 c sugar
Vanilla and salt.

Edith V. FitzGerald.



Desserts and Sauces

"The proof of the pudding is in the eating."
—Cervantes

Almond Meringue Cake

½ c sugar
2 egg yolks
1 tsp vanilla
4 egg whites
¼ c butter
5 tbsp milk
1 c flour, sifted twice
2 tsp baking powder.

Cream butter and sugar, add yolks, milk, vanilla, flour and baking powder sifted together. Spread in 2 layer cake tins, well greased, and cover with 4 egg whites beaten with 1 c sugar and 1 tsp vanilla. Cover with blanched almonds, halved. Bake 45 minutes in a slow oven. Cut in squares and serve with whipped cream. Mrs. C. B. Ayres.

Apricot Minute Tapioca

¾ lb. dried apricots
3 tbsp Minute Tapioca
1/8 tsp salt
3 c water
½ c sugar.

Wash apricots, soak in 3 c water 1 hour and cook until tender. Drain and add enough water to juice to make 2 c liquid. Add tapioca, sugar and salt and cook in double boiler about 15 minutes or until tapioca is clear. Cool. Force apricots through a sieve and fold pulp, about 1 c, into tapioca mixture. Chill and serve with whipped cream. Serves 6. Mrs. Frank Corzine.

Apricot Cobbler

1 can apricots
1 egg
1½ tsp baking powder
2 tbsp cooking oil
1 c flour
½ c sugar
½ c milk.

Put apricots in a pan, sprinkle a little flour and sugar over them and then pour over a batter made of the rest of the ingredients. Bake 25 to 30 minutes and serve with whipped cream. Always pour oil in on the milk, then it does not stick to the cup. Mrs. N. J. Baker.

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and so easy and inexpensive to make!

ITEN'S ICE BOX CAKE

looks high-priced and hard-to-make, but it's really quite inexpensive and so easy to prepare. All you need is a tin of Iten's Chocolate Wafers and a half pint of good cream, sweetened and whipped. Just spread a wafer with a teaspoon of whipped cream, cover it with another wafer and another teaspoon of cream. Just continue alternating wafers and cream until two dozen wafers have been used. Then you will have a tall round stack. Now lay it flat in a pan, just like a log, and cover both top and sides with all the cream remaining. Put the pan in the refrigerator overnight—or you can make Iten's Ice Box Cake first thing in the morning and have it ready for serving that evening.

Just before serving you can give this tasty dessert a fancier appearance by spreading more whipped cream on top and sprinkling with chocolate shot—or you can use granulated or chopped nut meats in place of the chocolate shot.

When you slice the roll diagonally, you get a pleasing layer effect, as shown in the illustration above.

Don't you think that TODAY would be a good time to try ITEN'S ICE BOX CAKE?

This above recipe is only one of the many recipes in which Iten's Crackers and Cookies can be used.

Iten Biscuit Company

Snow White Bakeries

Apple Pudding

1 c flour
½ c sugar
2 tbsp butter
½ c milk
1 egg
1 tsp baking powder.

Beat well and pour over apples that have been sliced and placed in a well buttered dish. Bake in moderate oven. Mrs. T. M. Giltner.

Apple Roll

2 c flour
2 tbsp sugar
½ tsp salt
3 tbsp lard
4 tsp baking powder
½ c milk and water mixed.

Make into a pastry and roll out as for a pie. Cut 4 tart apples fine and put on pastry. Roll and cut as a cinnamon roll. Place in a greased pan and sprinkle with cinnamon. Pour over this a hot syrup made of 1½ c sugar and 2 c water, brought to a boil. Bake in a hot oven until brown. Mrs. H. S. Nixon.

Delicious Apples

Cut large red apples in quarters and core but do not peel. Have ready a syrup made of 2 c white sugar, 1 c water and 2 large tbsp butter. Place apples, skin side up, in boiling syrup in an iron skillet. Simmer slowly until apples are tender. Do not stir. Red vegetable coloring may be added to syrup if desired. Serve apples on a platter with syrup over them. Mrs. A. F. Deicken.

English Apple Pudding

1 c sugar
1/3 or ½ c butter
1 c flour
Apples.

Line a shallow pan with apples 2 inches deep. Sprinkle over them ½ c sugar. Cream butter with ½ c sugar, add flour and mix until fine like meal. Sprinkle this mixture over apples evenly and bake 20 minutes. Serve with cream. Mrs. L. S. Lambert.

Frosted Apples

Bake or steam apples not too soft but until the skins can be removed. Roll in melted butter, sugar and shredded cocoanut in order named. Fill centers with chopped dates and nuts. Bake in slow oven until sugar sparkles. Serve with whipped cream.

Mrs. A. G. Crapenhoft.

Scalloped Apples

Pare, core and slice tart apples that will hold shape well when cooked. Place a layer in a baking dish. Sprinkle with sugar, dot with butter or pour on a little melted butter. Repeat until dish is heaping full. Press the apples down and get in all you possibly can. Cover and bake slowly 1 to 1½ hours. As the apples cook down during the first ½ hour a few more may be added. 15 minutes before the apples are to be served, remove the cover and spread buttered bread crumbs over the top. Return to oven to brown crumbs. The apples will be whole and almost transparent. Mrs. M. M. Kline.

Stuffed Apples

Make a syrup of 1 c sugar, ½ c water and juice of 1 lemon. Pare and core 6 baking apples and cook in boiling syrup until tender. Place in buttered baking dish, add syrup and fill centers with jam, raisins, fruit or nuts. Put a marshmallow on top of each apple and place in hot oven for a few minutes. Mrs. R. A. McFarlane.

Bavarian Cream

Dissolve 2 boxes of orange jello in 2 pts. boiling water. Cook 1 can of sliced pineapple, cut in small pieces, with 1 c sugar; add to jello. When cool add ¾ lb. blanched almonds. Put in cold place to set and shortly before serving stir in lightly 1 pt. of cream, whipped.

Mrs. F. C. Newcomb.

Bellevue Pudding

½ c molasses
½ c corn syrup
2¼ c flour
½ c chopped nuts
¾ c raisins
1 c milk
1 tsp soda, almost heaping
1½ tsp cinnamon
1 tsp ground cloves
¼ c butter.

Mix dry ingredients. Melt butter, add milk, molasses and flour alternately. Pour into greased pan and steam 2½ hours. Serve with sauce:

1 c powdered sugar
1 egg, well beaten
2 tbsp boiling water
½ c butter
1 tbsp vanilla.

Cream butter and sugar, add egg and just before serving the vanilla and hot water. Mrs. George Tunison.

Caramel Pudding

2 c milk
2 tbsp gelatin
2 tbsp sugar
½ c cold water
4 egg yolks
2/3 c sugar
¼ c hot water
2 c cream, whipped.

Make custard of milk, egg yolks and 2 tbsp sugar. Caramelize 2/3 c sugar and add the ¼ c boiling water. Combine with custard. Add gelatin soaked in cold water. Strain and, when custard begins to thicken, add the whipped cream. Serve with whipped cream.

Mrs. John Brownlee.

Caramel Pudding

½ c sugar
½ c flour
Mix well.
Stir in 2½ c milk
Cook until dissolved but not thick.

Caramelize 1 c sugar in top part of double boiler. Set this in lower part of boiler where the water is boiling and add the other mixture. The caramel will harden but cook and stir until caramel is dissolved and the mixture is thick. Pour into molds, cool and serve with whipped cream. Mrs. John B. Brain.

Blueberry Cobbler

Place a layer each of blueberries, sugar and flour in a greased baking dish. Repeat until dish is about 2½ inches full. Dot with butter, add a little lemon juice, then cover with a rich baking powder biscuit dough about ¾ inch thick and bake. Mrs. C. C. Johnson.

Caramel Pudding

2 c sugar
2 eggs
½ c nuts
3 heaping tbsp flour
1 qt. milk.

Melt and brown ½ c of the sugar until it smokes. Mix remaining sugar with flour, then beaten eggs and stir into hot milk. Add this to the burnt sugar and stir until smooth. When cool add nuts.

Mrs. Ralph Russell.

Carrot Pudding

1 c grated raw carrots
1 c chopped suet or ½ c butter
1 c flour
1 tsp nutmeg
1 tsp salt
1 c raw potato
1 c sugar
2 c cut raisins
1 tsp cinnamon
1 tsp soda in a little warm water.

Steam 2 hours in cans. Keep like plum pudding. Serve with hard sauce or the following:

2 egg yolks
Vanilla
½ pt. cream, whipped
1 c sugar.

Mrs. Willard Slabaugh.

Cherry Roll

2 c flour
½ tsp salt
4 tsp butter
½ c milk
1 egg, beaten light
4 tsp baking powder.

Sift flour, measure and sift again with dry ingredients. Rub butter into flour. Add egg mixed with milk. Mix lightly. Drain 1 pt. cherries, setting juice aside. Make turnover with drained cherries and serve with slightly thickened juice. This roll mixture is delicious for short-cake with any fresh fruit. Mrs. Ernest F. Bader.

Cocoanut Bread Pudding

1 qt. milk
6 drops lemon extract
4 eggs, beaten
4 thin slices bread
¾ c sugar
¼ lb. shredded cocoanut
1 tsp salt.

Place 2 slices of buttered bread in bottom of baking dish and cover with cocoanut, 2 more slices and more cocoanut. Add eggs to sugar, then salt and milk. Mix well and pour over bread. Bake in moderate oven until custard is set. Mrs. E. Nordstrom.

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Coffee Marshmallow Cream

½ lb. marshmallows
½ pt. whipping cream
½ c strong coffee or cocoa.

Cut marshmallows into eighths with scissors. Pour the hot coffee or cocoa over them and cool. Then fold in the stiffly beaten cream. This will serve 4 or 5 parfait glasses. Mrs. W. B. Moody.

Cottage Cake

1/3 c shortening
1 egg
1 c milk
3 tsp baking powder
2/3 c sugar
½ tsp vanilla
2 c cake flour
½ tsp salt.

Mix like a cake, bake in shallow, greased pan at 375° for 30 minutes. Cut in squares and serve warm with strawberries, as shortcake, or with sauce made as follows:

1 tbsp flour
3 tbsp cocoa
1 tbsp butter
¾ c boiling water
½ c sugar
1 tsp vanilla.

Mrs. F. P. Rutherford.

Cracker Pudding

3 egg whites, beaten
7 square, unsalted soda crackers
1 c chopped nuts
1 scant c sugar
1 tsp vanilla.

Bake in ungreased pan in moderate oven 20 minutes. Serve with whipped cream. Mrs. H. C. Sparks.

Cream-A-Tart

½ c dates
½ c raisins
½ c nuts
½ c sugar
3 eggs, beaten separately
3 tbsp bread or cracker crumbs
1 tsp baking powder.

Bake 12 minutes in moderate oven. Serve with whipped cream.

Mabel C. Doty.

Crumb Pudding

2 c ground crumbs
½ c raisins
1 tsp cinnamon
1 tsp soda
¾ c sugar
1 c milk
½ c nuts
1 tsp cloves
1 egg
½ c melted butter.

Steam in 3 1-lb. baking powder cans 1 hour. Mrs. H. B. Noyes.

Baked Custard

1 egg to each c milk—pinch salt and flavor with nutmeg. If the milk is brought to the boiling point and poured over the beaten eggs, then put in the baking dish and set in a pan of cold water in a hot oven, the custard will be smooth and bake much quicker. Test with a silver knife and if the custard is done the knife will be clean of custard.

Mrs. E. H. Pickard.

Charlotte Russe

1 tbsp powdered gelatine, dissolved in
½ pt. fresh milk
Soak 5 minutes and put on stove and warm slightly until dissolved.

Then cool and add:
1 tbsp vanilla and
¾ c sugar.
When almost congealed add:
1 pt. whipped cream.

Line bowl with plain cake or lady fingers. Pour in the cream and let stand. Mrs. J. L. Burr.

Cherry Pudding

1 c flour
1 tsp baking powder
½ tsp salt
1 tbsp butter
1 tbsp sugar
½ c milk.

Put flour, baking powder, sugar and salt through sieve. Rub butter in flour and add milk. Drain cherries and put between layers of batter in small pudding cups. Steam 25 minutes and serve with cherry sauce. Mrs. H. E. Griffin.

Chocolate Pudding

1 egg
¾ c sugar
1 pt. milk
1 tsp vanilla
2 tbsp cornstarch
2 sq. chocolate
Butter, size of walnut.

Heat milk, add chocolate and butter. Mix dry ingredients, add a little water, and egg slightly beaten. Add all to milk mixture and stir till done. Mrs. H. Z. Clarke.

Chocolate Blanc Mange

2 c milk
4 tbsp cornstarch
2 eggs
1 tsp vanilla
½ c sugar
¼ tsp salt
1 sq. chocolate.

Cook milk, sugar, salt, cornstarch and chocolate in double boiler until thick. Add eggs, beaten slightly, and vanilla. Mold, chill and serve with cream. Serves 5. Mrs. T. R. Braden.

Steamed Chocolate Pudding

2 tbsp butter
1 c sugar
1 egg, beaten well
1 tsp baking powder
1 sq. chocolate
1 c flour
½ c milk
Vanilla and salt.

Melt butter, sugar and chocolate in food pan of steamer. Add salt and vanilla. Add milk to egg. Mix all ingredients in food pan with flour and baking powder alternately. Place over hot water and steam 45 minutes. Serve with whipped cream or sauce:

1 c sugar
1 egg, beaten well
1 tsp vanilla
½ c butter
4 tbsp hot water.

Cream butter and sugar well, add egg and just before serving, the hot water and vanilla. Beat. Mrs. J. E. Rogers.

Steamed Chocolate Pudding

¼ cake chocolate, melted
¾ c sugar
½ c milk
1 tsp baking powder
1 c flour
1 egg
¼ c butter.

Mix as for any cake, pour in well greased mold and steam 1½ hours. Serve with sauce:

3 eggs
1 tbsp butter
Vanilla
1½ c powdered sugar
1 pt. whipping cream.

Cream butter, sugar and egg yolks, add lightly beaten whites and just before serving, the whipped cream. Will serve 8.

Mrs. Howard D. Talbott.

Chocolate Roll

5 eggs
2 tbsp water
2 heaping tbsp flour
½ tsp baking powder
1 c powdered sugar
1 tsp vanilla
3 heaping tbsp cocoa
¼ tsp salt.

Beat egg yolks light and beat in powdered sugar, add vanilla and water and beat again. Sift dry ingredients together and add to first mixture. Fold in stiffly beaten whites and pour in a large, flat pan, well greased. Bake 20 minutes in a moderate oven. Turn onto a damp cloth and spread another damp cloth over the bottom of the pan to help release the cake. Then lay this damp cloth over the cake, let stand until first steam is off and roll with cloth while warm. When cool, unroll and fill with the following and roll again:

1 bottle cream, whipped
¾ c chopped nuts
½ lb. dates, chopped
1 tsp vanilla.

Frost with 1 c powdered sugar, 1 tbsp butter, 1 tbsp cocoa and coffee or cream.

Mrs. Ray Crossman.

Chocolate Roll

3 level tbsp cocoa
2 level tbsp flour
1 c powdered sugar
5 eggs, beaten separately
1 tsp vanilla.

Put egg yolks and sugar together, add flour, cocoa, vanilla, and a pinch of cream of tartar and fold in stiffly beaten whites. Cook in large pan on well buttered and floured **heavy** (bread) waxed paper for 20 to 30 minutes. Turn out on damp cloth and peel off paper. Then roll while warm. When cool loosen roll enough to fill with whipped cream, sweetened, and flavored with vanilla. Then roll again and frost with

1½ c powdered sugar
Butter, size of an egg
2 tbsp cocoa
1 tbsp cream
2 tbsp strong coffee.

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Chocolate Roll

6 eggs
1 tbsp flour
½ tsp baking powder
½ c powdered sugar
2 tbsp cocoa.

Beat yolks, add flour, sugar and cocoa and beat 10 minutes. Add stiffly beaten whites and pour in flat pan, lined with heavy waxed paper. Bake in moderate oven. Turn out on wet cloth and roll like jelly roll, using whipped cream for filling. Serve in thick slices with a thick chocolate sauce poured over. Mrs. C. R. Field.

Chocolate Roll

6 egg whites
3 egg yolks
½ c sugar
3 tbsp cocoa.

Beat whites, add sugar and cocoa mixed, then beaten yolks. Spread thin in shallow pan or cookie sheet. Bake 25 minutes in a moderate oven. Place on cloth, when cool, spread with sweetened, whipped cream and roll. Serve with chocolate sauce:

1 c sugar
1 tbsp flour
1 tsp vanilla
2 sq. chocolate
Pinch salt
2 c boiling water.

Boil 4 minutes, stirring constantly. Then add flavoring and ½ c chopped black walnuts. Serves 8. Mrs. W. H. Ahmanson.

Chocolate Marshmallow Pudding

½ lb. marshmallows
3 tbsp water
Vanilla
1 cake German sweet chocolate
3 eggs.

Put marshmallows, chocolate and water in double boiler and, when melted, add beaten yolks. Then fold in stiffly beaten whites. Break lady fingers in halves and arrange around sherbet glasses, fill center with pudding and set in ice box for a short time. Serve with whipped cream. This also may be used by lining a pan with stale cake, filling with pudding and slice. Serve with whipped cream.

Mrs. H. J. Andrews.

Date Puddng

½ package dates, cut
1 c boiling water
1 c sugar
½ c nuts
1½ c flour
1 tsp soda
1 tbsp butter
1 egg, beaten separately
1 tsp baking powder.

Mix dates, soda and water and cool. Cream butter and sugar, add egg, flour, baking powder and nuts and mix with dates. Bake in bread pan in moderate oven 45 minutes. When cool, spread with ½ package dates, ½ c sugar, and ¾ c water which have been boiled 7 or 8 minutes over a slow fire. Serve with whipped cream.

Mrs. Max Emmert.

Date Puddng

1 c chopped dates
1 c powdered sugar
4 tbsp flour
Pinch salt
1 c chopped nuts
2 unbeaten eggs
1 tsp baking powder.

Mix well, pour in greased pan and bake 25 minutes in moderate oven.

Mrs. Lina Covey.

Date Pudding

1 c dates
1 c nuts
1 c sugar
1 c bread crumbs
3 eggs
1 tsp baking powder.

Mix baking powder with bread crumbs, add sugar, then eggs beaten, then dates and nuts, chopped fine. Spread in a well buttered pan and bake in a rather slow oven about 30 minutes. When cold, break in pieces and put whipped cream on top, an hour before serving.

Mrs. G. W. Fairchild.

Date Puddng

1 c chopped walnuts
1 c sugar
¼ c milk
3 eggs
1 c dates, cut
½ c flour
½ tsp soda.

Mix well, adding beaten whites last and bake in a loaf 1 hour in a moderate oven. Serve with whipped cream.

Mrs. F. W. Mappes.

Date Roll

½ lb. marshmallows
1 lb. graham crackers
1 lb. dates
1 c cream
1 c nuts.

Quarter marshmallows and soak in the cream. Roll crackers fine and grind nuts and dates. Combine all, form into a roll and keep in ice box. Slice and serve with sauce:

2 c powdered sugar
2 eggs
1 c whipped cream
4 tbsp soft butter
Vanilla.

Cream butter and sugar, add beaten yolks, then beaten whites, vanilla and whipped cream. Sweetened whipped cream may also be served on this.

Mrs. J. J. Dodds.

Date Roll

1 lb. vanilla wafers
1 lb. marshmallows
½ pt. coffee cream
1 lb. dates
½ lb. nuts
1 tsp vanilla.

Crumb vanilla wafers, reserving 2/3 c. Put crumbs in a mixing bowl, add marshmallows and dates cut in small pieces and nuts, then cream and vanilla. Mix into a loaf but do not pack solidly. Roll in rest of the crumbs and put in oiled paper and set away to cool. Slice and serve with whipped cream.

Mrs. J. B. Pitzer.

Date Square

1 c flour
1 tsp baking powder
3 eggs, well beaten
1 c sugar
¼ tsp salt
1 package dates, cut small.

Mix dry ingredients, add eggs then dates. Bake in slow oven until light brown. Serve with whipped cream. Mrs. Elrod E. Smith.

Fig Pudding

1 c suet, chopped fine
½ tsp soda
1 tsp vanilla
1 c sugar
2 c bread crumbs
2 eggs, beaten
¾ lb. figs, chopped fine
½ tsp salt
½ tsp cinnamon
1 c sweet milk
1 scant tsp baking powder
Nuts and raisins if desired.

Rub baking powder into crumbs and combine all ingredients adding beaten eggs last. Steam in double boiler or small cans 3 hours. Serve with hard sauce. Will keep for some time when wrapped in wax paper. Steam a few minutes. This is a good substitute for plum pudding. Mrs. L. L. Evans.

Fig Pudding

1 c raisins
1 c chopped figs
1 c English walnuts
1 c chopped suet
1 c molasses
1 c sour milk
2½ c flour (after sifting)
¼ tsp salt
1 tsp soda
1 tsp cinnamon
1 tsp nutmeg
1 tsp ginger.

Steam 3 hours, 2 hours if in small cans. Mrs. Hewitt.

Fig Pudding

2 eggs
½ lb. figs
1 tbsp melted butter
2 c bread crumbs
1 c sugar
½ c suet
1 tsp salt
½ c milk.

Beat eggs very light and add sugar. Grind suet and figs, soak crumbs in milk, add salt and butter and mix all together. Steam 4 hours. Serve with sauce: 2 eggs, beaten light, 1 c sugar, ¼ c scalded milk and flavoring. Mrs. J. A. Moran.

Food for the Gods

1¼ c graham cracker crumbs
1½ c white sugar
4 eggs, beaten separately
1 c dates
2 tsp baking powder
1 tsp vanilla
1 c nuts.

Bake in shallow pan and serve with whipped cream.
Mrs. W. J. Caesar.

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Food for the Gods

1 c sugar
3 eggs
1 c chopped nuts
3 tbsp cracker crumbs
1 tsp baking powder
1 c chopped dates.

Roll dates in nuts, mix all and bake in slow oven 40 minutes. Serve with whipped cream. Mrs. Louis Nelson.

Date Cake with Whipped Cream

1 c dates, cut fine
1 c hot water
1 c sugar
1-1/3 c flour
½ c nuts
1 tsp soda
1 tbsp butter
1 egg
1 tsp baking powder.
Vanilla.

Sprinkle dates with soda and cover with water. Cream butter, egg and sugar, add date mixture then dry ingredients. Batter is quite thin. Bake in moderate oven ½ hour. Serve with whipped cream.
Mrs. George Cosmos.

Date Pudding

6 eggs, beaten separately
1 c or 12 graham crackers, rolled fine
1 tsp vanilla
1 c sugar
1 tsp baking powder.

Beat yolks and sugar together, add crackers, baking powder and vanilla, then the stiffly beaten whites folded in last. Bake in 2 layers in a medium oven.

Filling

2 packages dates, pitted
1½ c water
¾ c sugar.

Boil until smooth over a low fire, stirring constantly, spread between layers and serve with whipped cream. Mrs. C. C. Johnson.

Fruit Puff Pudding

2 eggs
1 c milk
1 c raisins
3 tsp baking powder
½ c butter
2 tbsp sugar
2 c flour.

Grind raisins, dredge with 1 c flour and add baking powder to the other c flour. Cream butter and sugar, add milk, flour and raisins. Steam in greased, hot cups ½ hour.

Puff Pudding Sauce

1 c boiling water
1 c sugar
Vanilla
1 tbsp butter
1 beaten egg
Lemon extract.

Combine all, adding egg and flavoring last. Keep hot and pour over puddings cut in half or sliced. Serve at once. Whipped cream may be heaped on top. Mrs. D. L. Johnston.

Duff

½ c sugar
1 c milk
1 tsp soda
2 c flour
Vanilla
½ c butter
1 egg
1 tsp cream of tartar
Pinch of salt.

Mix as you would a cake and steam 1 hour in a well greased pan. Serve with the following sauce:
Cream well 1½ c sugar and ½ c butter. Add 1 beaten egg. When ready to serve pour in 1 c boiling water. Flavor with lemon extract.

Mrs. John B. Brain.

Heavenly Hash

1 c shredded pineapple
2 apples, diced
1 c broken nuts
½ pt. whipping cream, stiff
16 marshmallows cut in halves
Maraschino cherries or a few fresh pitted ones
1 tbsp sugar.

Drain fruit. Mix all with whipped cream, marshmallow last.

Mrs. J. E. Sinclair.

Honey Comb Pudding

1 c sugar
1 c shortening, melted
1 c molasses
1 tsp cinnamon, cloves and nutmeg
1 tsp baking powder
4 eggs
1 c sweet milk
1½ c flour
1 tsp soda.

Combine as for a cake, folding in stiffly beaten egg whites last and bake in a moderate oven.

Sauce

½ c butter
1 egg
Vanilla
1 c sugar
¼ c boiling water.

Mrs. H. J. Andrews.

Chocolate Ice Box Pudding

1 pt. milk
¾ c sugar
¼ c butter
¼ tsp vanilla
½ cake bitter chocolate
4 eggs
¼ tsp salt.

Melt chocolate in double boiler, add sugar, salt and milk. Mix well, heat and pour into slightly beaten yolks. Cook until thick, stirring constantly. Add butter and fold in the stiffly beaten whites and vanilla. Cool. Bake a sponge cake in a tube pan. When cool split in 3 layers. Place bottom section in tube pan and pour over it ½ of the custard mixture, then the middle section, remaining custard and the top. Let stand several hours in ice box. Turn out on a platter and sprinkle with powdered sugar, cover with whipped cream or frost with chocolate icing. Stale cake may be used for this dessert.

Mrs. F. P. Rutherford.

Cabinet Ice Box Pudding

3 doz. large macaroons, plain
1 small can shredded pineapple
6 eggs
2 c milk
1 box candied cherries
1½ c nuts
1 c sugar
1/3 box Knox gelatin, No. 3.

Beat yolks, add sugar and milk, cook slowly in double boiler, stirring constantly. Remove from fire, add gelatin, soaked in cold water, and fold in the beaten whites and about 3 tbsp sherry jell. Cover bottom of a pan with broken macaroons, nuts and fruit. Pour custard over the top or between layers. Line pan with waxed paper. Prepare a day ahead. This serves 12. Mrs. I. Morse Clute.

Chocolate Ice Box Pudding

2 oz. sweet chocolate
2 tbsp water
Lady fingers
2 tbsp powdered sugar
4 eggs.

Put chocolate, sugar and water in top of double boiler and cook till smooth. Stir in egg yolks, slightly beaten, cool and fold in stiffly beaten whites. Split lady fingers and place a layer in a mold or bread tin lined with waxed paper. Cover with chocolate mixture and repeat until all is used. Let stand 24 hours in ice box. Slice and serve with whipped cream. Mrs. J. M. Opper.

Graham Cracker Ice Box Cake

2 sq. bitter chocolate
¼ c hot water
¼ lb. butter
Graham crackers
½ c sugar
4 eggs
1 c powdered sugar
Marshmallows and nuts.

Stir chocolate, sugar and water over a slow fire until smooth and pour over beaten egg yolks, cook over hot water until thick. Cool. Cream butter and powdered sugar, blend with cooked mixture and fold in stiffly beaten whites. Place a layer of graham crackers in the bottom of a pan, cover with cut marshmallows and some chocolate mixture and another layer of crackers. Sprinkle with some chopped nuts and then the chocolate. Let stand several hours in ice box.

Mrs. L. S. Lambert.

Hawaiian Ice Box Cake

4 eggs
¼ c water
2 c powdered sugar
2 tbsp powdered sugar
½ c sugar
1 c butter
1 c drained, crushed pineapple
1 tsp vanilla.

Make a thick, soft custard of egg yolks, sugar and water. Cool. Cream butter and powdered sugar and, when light, fold in the custard, pineapple, egg whites, beaten stiff with 2 tbsp powdered sugar, and vanilla. Pour into a mold lined with sponge cake and cover with cake. Let stand 12 hours or over night in ice box. Serve with whipped cream and garnish with candied fruit. Mrs. F. C. Hanson.

Ice Box Cake

6 egg whites
2 c sugar
1 tbsp vinegar
½ tsp cream of tartar
1 tsp vanilla.

Beat whites a little, add cream of tartar and beat until stiff. Add sugar, beating with beater, then vanilla and vinegar, then other c of sugar gradually and beat lightly. Bake in 2 buttered and floured layer cake pans in an oven 275° to 325°, until a light brown. Cool before removing from pans. Mix 1 pt. cream, whipped, with ½ c chopped nuts, ½ c drained, shredded pineapple and ½ c chopped dates. Spread between and on top of cakes. Set in a cool place for 24 hours. Whipped cream and black walnuts also makes a good filling.

Mrs. N. P. Jewell.

Ice Chest Cake

2 doz. lady fingers
3 egg whites
¼ lb. candied cherries, cut
1 pt. whipping cream
1 medium can shredded pineapple
1 envelope Knox gelatin
¼ lb. pecans, cut.

Soak gelatin in ½ c cold water 15 minutes, add ½ c boiling water and 1 c sugar. When cool, add pineapple and, when beginning to set, add the other mixture. Fold in stiffly beaten cream and egg whites. Place layer of lady fingers in a pan, then pineapple mixture and lady fingers. Let stand over night and serve with whipped cream.

Mrs. G. F. Weingand.

Pineapple Ice Box Cake

¼ c sugar
2 eggs
1 c confectioner's sugar
½ tsp vanilla
1/8 c water
½ c butter
½ c crushed pineapple
Lady fingers.

Melt ¼ c sugar and water in double boiler, add gradually beaten yolks, stirring and cooking until smooth and thick. Cool. Cream butter and confectioner's sugar, add egg mixture, pineapple, well drained, stiffly beaten whites to which have been added vanilla and 1 tbsp confectioner's sugar. Line bottom and sides of a deep pan with lady fingers and cover with mixture. Cover with lady fingers. Place in ice box over night and serve with whipped cream.

Mrs. J. T. Berryman.

Pineapple Ice Box Pudding

¾ lb. vanilla wafers
1 tbsp cream
1 c nuts
1 large can crushed pineapple
¼ c butter
1 c sugar
3 egg yolks.

Cream butter and sugar well, add egg yolks and cream, then pineapple and nuts. Line a pan with wafers, pour over some of the mixture and alternate until all is used. Place in ice box 24 hours. Serve with whipped cream.

Mrs. S. M. Dytert.

Quick Ice Box Dessert

1 lb. vanilla wafers
1 pt. whipped cream.

Cover a wafer with whipped cream. Lay wafers on top of each other until you have 5 high, with whipped cream between each. Then cover top and side with cream. Sprinkle with shredded cocoanut and put a cherry on top. Put in ice box for about 5 hours. This amount will make about 15 individual desserts. Chocolate cookies can be used also.

Mrs. J. E. Jarman.

May Baskets

½ c butter
2 eggs
1 doz. macaroons
1 c powdered sugar
½ c chopped walnuts
½ tsp vanilla

Cream butter and sugar well, add beaten yolks, then nuts. Fold in stiffly beaten whites and last the rolled macaroons. Pour in small muffin tins, lined with waxed paper and set in ice box over night. Garnish with whipped cream and cherries. Handles may be made by warming opera sticks a little in the oven until they bend readily.

Mrs. Jesse Haugh.

Strawberry Ice Box Cake

1 package strawberry jello
2 c crushed, sugared berries
1½ doz. lady fingers
1 c boiling water
½ pt. whipping cream.

Dissolve jello in water, cool some, add berries and juice. When a little thick fold in cream, whipped stiff. Spread between layers of halved lady fingers in oblong pan and chill. Mrs. C. O. Webb.

Vanilla Roll

1 lb. vanilla wafers, rolled
1 c dates, cut small
2 tsp vanilla
1 c chopped nuts
1 c cream or milk
Powdered sugar.

Combine the wafers, dates and nuts in a bowl and mix in the cream and vanilla. Sprinkle powdered sugar on a waxed paper. Place the mixture on it and form into a roll and cover with powdered sugar. This will improve if allowed to stand over night. Slice and serve with whipped cream.

Mrs. I. Morse Clute.
Mrs. R. W. Shepard.

Ice Box French Pastry Dessert

½ lb. butter, creamed
6 eggs
1 c chopped pecans
1½ c powdered sugar
¾ lb. stale macaroon crumbs.

Beat eggs separately and fold whites in last. Place paste between layers of split lady fingers in a large pan. Top with lady fingers. Let stand over night in ice box. To serve, cut in squares of 2 fingers each and top with whipped cream. This serves 16 and requires 4 doz. lady fingers.

Mrs. Irving C. Palmer.

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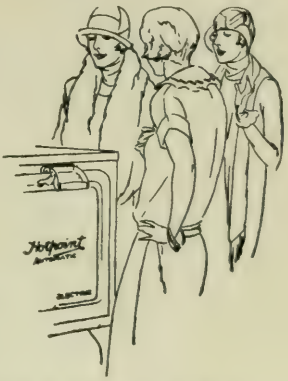

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Ice Box Pudding

2 doz. cocoanut macaroons
6 eggs
1½ c powdered sugar
½ lb. butter
18 lady fingers
½ lb. blanched almonds.

Place a layer of lady fingers in a pan lined with heavy waxed paper. On this put crumbled macaroons. Cream butter and sugar, add yolks, one at a time, beating well. Next add nuts. Fold in stiffly beaten whites. Pour part of this mixture over macaroons, add another layer and more of mixture. Allow to harden in ice box over night. Serve with whipped cream.

Mrs. J. N. Randall.

Lemon Cream

2 c sugar
Juice and rind of 1 lemon
½ c hot water
4 eggs, beaten separately
2½ tsp gelatin
Pinch salt.

Dissolve gelatin in cold water and add hot water. Mix beaten yolks with sugar and lemon. Add gelatin when cool, then beaten whites with salt. Serve plain or with whipped cream or any sauce. Keep in cool place.

Mrs. F. M. Mappes.

Lemon Pudding

4 tbsp flour
1 c sugar
8 tbsp water.

Add 2 c boiling water, cook in double boiler. Add pinch of salt, then pour the above over well beaten whites of 2 eggs. Add juice of 1 lemon and beat until it begins to thicken. Set aside to cool.

Sauce

2 c hot milk over beaten yolks of 2 eggs. 2 tbsp sugar. Cook over hot water until it thickens—no longer or it will curdle.

Mrs. E. H. Pickard.

Lemon Pudding

1 pt. whole milk
2 lemons
2 c sugar
1 tsp baking powder
4 eggs
Butter, size of an egg
4 tbsp flour.

Mix flour, sugar and baking powder in a mixing bowl, then add the beaten yolks to the milk and add to the dry ingredients with the grated rind and juice of lemons, melted butter and last the egg whites beaten stiff. This is baked by putting pan with pudding in a pan of hot water and a cover on top; bake in slow oven 45 minutes; serve with whipped cream.

Mrs. F. C. Newcomb.
Mrs. A. B. Tebbens.
Mrs. W. H. Kearns.
Mrs. R. S. Morrow.

Macaroon Dessert

½ c butter
1 c walnuts, ground
1 tsp vanilla
1 c powdered sugar
2 eggs, beaten separately
2 doz. macaroons, rolled.

Mix all together and make into a loaf. Let stand awhile, slice and serve with whipped cream or fruit.

Mrs. A. R. Roberts.

Lemon Sponge or Snow Pudding

1 level tbsp gelatin
¼ c cold water
1 c boiling water
¾ c sugar
¼ c lemon juice
Whites of 2 eggs
Salt.

Soak gelatin in cold water about 5 minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of 1 lemon. Stir occasionally and when quite thick beat with wire spoon until frothy. Add whites of eggs beaten stiff and beat until it holds its shape. Turn into wet mold and chill. Serve with

Boiled Thin Custard

1 pt. milk
2 egg yolks
½ c sugar
Vanilla.

Cook in double boiler. This serves 6. Mrs. A. H. Ellsworth.

Lemon Bavarian

3 eggs
2 c boiling water
Grated rind of 1 lemon
½ c boiling water
¾ c sugar
Juice of ½ lemon
2 tbsp gelatin in
½ c cold water.

Beat yolks until thick, add sugar, lemon juice and rind. Dissolve soaked gelatin in the hot water, add to egg mixture and cool. When it begins to set, fold in stiffly beaten whites. Pour in wet molds and chill. Decorate with whipped cream.

Mrs. George Christiansen.

Macaroon Dainty

1 tbsp gelatin
1 c sugar
1 pt. whipping cream
1 doz. marshmallows
¼ lb. blanched almonds
¼ c cold water
¼ c hot water
½ doz. rolled macaroons
1 c chopped candied cherries
¼ tsp vanilla.

Soak gelatin in cold water, add hot water and sugar. Cool. When it begins to set add remaining ingredients, folding whipped cream in last. Serve with whipped cream. Mrs. N. R. Brigham.

Marshmallow Pudding

1 tbsp plain gelatin dissolved in 1 c of boiling water. Beat whites of 4 eggs stiff and add gradually the gelatin and 1 c of sugar alternately, beating well. Add vanilla. Dip 4 large plates in cold water and pour ½ of the mixture on 2 of the plates. Color the remainder a delicate pink and pour on the other 2 plates. Let stand over night or all day. Just before dinner whip 1 pt. of cream, add 1 c chopped nuts, vanilla and 2 tbsp sugar. Put layers of gelatin, alternating colors, together cake fashion with the cream and cover all over too. Let stand in cold place until ready to serve. Have all utensils cold. Cut pie-wise.

Mrs. John B. Brain.

Marshmallow Pudding

½ pt. whipping cream
½ can pineapple
1 box marshmallows
½ c chopped nuts
2 bananas if desired
½ c sugar
½ tsp flavoring extract.

Cut marshmallows in quarters, soak for several hours in the juice from the can of pineapple. Cut pineapple and bananas in small pieces. Whip, flavor and sweeten the cream and mix with the nuts, fruit and marshmallows. Reserve a little of the beaten cream to pile on top of serving dish. Mrs. Ralph Russell.

Toasted Marshmallow Pudding

2 tbsp Knox gelatin
½ c boiling water
4 egg whites
1 tbsp cold water
½ c sugar
Graham cracker crumbs.

Beat egg whites very stiff, add sugar and 1 tsp vanilla. Add gelatin, soaked in the cold water and dissolved in the hot water, 1 tbsp at a time, mixing well. Chill, cut in slices, roll in graham crumbs and serve with whipped cream. Mrs. J. T. Berryman.

Marshmallow Pudding

1 lb. marshmallows, cut small
1 c seeded white grapes
1½ bottles cream, whipped
1 can grated pineapple
½ c chopped nuts.

Mix all together and chill. Mrs. J. B. Pitzer.

Marshmallow Custard

3 eggs
1 c cream
¾ tsp vanilla
6 marshmallows
2 c milk
3 tbsp sugar
Salt.

Put all ingredients, except marshmallows, in a bowl and beat just enough to mix thoroughly and dissolve the sugar. Place a marshmallow in the bottom of 6 greased cups and pour the custard mixture over them. Bake about 40 minutes. Cool and serve in the cups.
Mrs. Wm. W. Graham.

Nut Jelly

6 tbsp minute tapioca
3 c hot water
2 c brown sugar
1 tsp vanilla
1 c English walnut meats, broken
½ tsp salt.
Serves 10.

Place hot water and salt in double boiler, stir in the tapioca and brown sugar. Cook until clear, stirring frequently. This requires about 45 minutes. Turn into mold and cool. When cool add nuts and vanilla. Chill. Serve with whipped cream. Mrs. M. W. Flothow.

Mountain Pudding

1 pt. milk
2 eggs
Sugar to sweeten
½ c soda cracker crumbs
2 tbsp cocoanut.

Beat yolks, add milk, sugar, crumbs and cocoanut. Bake ½ hour or until set like a custard. Make meringue of the whites and brown in oven.

Mrs. T. R. Braden.

Nut Frappe

1 package jello, any flavor
4 tbsp sugar
1 c chopped nuts
1 pt. boiling water
½ pt. whipped cream.

Mix jello and water and when cool beat cream with sugar and beat into jello with a fork. Add nuts. Serve in sherbet glasses with fresh or preserved fruit and nuts.

Mrs. A. H. Ellsworth.

Over Night Pudding

2 eggs
1 c brown sugar
1¼ c milk (½ may be canned milk)
2 tbsp butter
3 tbsp flour
½ lb. vanilla wafers
Nuts.

Cook eggs, milk, flour, butter and sugar in a double boiler until like custard. Place a layer of wafers in a pan and cover with cooked mixture and a layer of nuts. Continue in this way until all is used. Serve with whipped cream.

Mrs. J. N. Randall.

Peach Pudding Cake

2 c flour
¼ c sugar
1/3 c shortening
¾ c milk
4 tsp baking powder
½ tsp salt
1 egg
1 qt. canned peaches or 9 fresh peach halves.

Sift dry ingredients, cut in shortening. Add beaten egg to milk and add liquid all at one time to dry mixture. Stir only until mixed. Spread in greased pan. Arrange halves of peaches, cut side up, over the top of the batter. Put a bit of butter in each half and sprinkle whole cake generously with sugar and cinnamon. Lemon rind grated over the top adds to the flavor. Bake and serve warm with whipped cream.

Mrs. Chas. B. Ayres.

Peach or Apple Kucken

1 c sugar
1 egg
2 tsp baking powder
1 tbsp butter
Milk
2 scant c flour.

Cream butter and sugar. Beat egg in a cup and fill with milk. Mix all together and put in 2 coffee cake tins. Cover with apples or peaches sliced thin. Make crumbs of 1 c sugar, 1 tbsp butter. Sprinkle over top and bake. Serve with whipped cream.

Mrs. A. F. Deicken.

Peach Tea Cake

2 tbsp butter
1 egg
2 c flour
¼ tsp salt
4 peaches
½ c sugar
½ c milk
3 tsp baking powder
Vanilla.

Cream butter and sugar, add egg, then flour and milk alternately and vanilla. Pour into greased shallow pan and cover with sliced peaches, ¼ c chopped nuts, 2 tbsp sugar and ½ tsp cinnamon. Bake in hot oven. Serve with

Sunshine Sauce

1 c sugar
2 egg yolks
1 c whipping cream
1/3 c water
1 tsp vanilla.

Boil sugar and water to soft ball stage. Pour slowly over egg yolks. Beat until creamy. Chill and add vanilla. Just before serving fold in 1 c stiffly whipped cream. Serves 6. Mrs. John Brownlee.

Peach Dessert

1 can peaches
Juice of 1 orange
A little grated rind.

Heat until well blended, cool thoroughly and serve.

Louise Gwin.

Pineapple Apples

Core apples and fill with 2 tsp drained, crushed pineapple, 1 tbsp sugar and 1 tsp butter. Bake about 1 hour in a moderate oven, basting frequently with pineapple juice. Mrs. C. R. Field.

Pineapple Betty

½ c diced pineapple
1 c soft bread crumbs
1/8 tsp salt
1 tsp vanilla
1 c crumbled toast
½ c sugar
¼ tsp nutmeg
1½ c water or pineapple juice
4 tbsp melted butter.

Mix all ingredients and pour into buttered baking dish. Cover and bake 30 minutes in a moderate oven. Serve warm.

Mrs. H. A. Swanson.

Pineapple Dessert

1 envelope Knox gelatin
1 can drained, shredded pineapple
1 c cooked rice
½ pt. whipping cream
½ c cold water
1 c sugar, heated
1 c nuts.

Dissolve gelatin in water, add pineapple and heated sugar. Let cool and before it gets stiff add rice, nuts and fold in whipped cream. Serve with whipped cream and cherry.

Mrs. E. H. Pickard.

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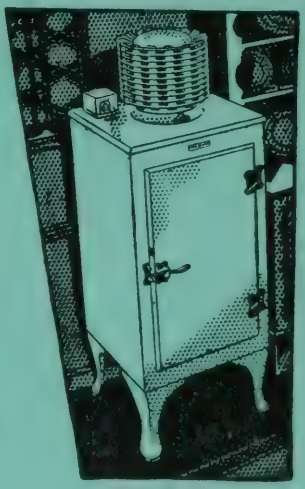

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Pineapple Custard

½ c sugar
Juice of 1 large can pineapple
1 tbsp flour
2 eggs, beaten.

Cook in double boiler until thick, cool and fold in ½ c whipped cream. Serve on sponge cake. Mrs. A. O. Mead.

Pineapple Cream

1 envelope Knox gelatin
Dissolve in 1 c cold water for 5 minutes
Add 2 c boiling water
1 c sugar
Set away and cool

Then add:
1 large can grated pineapple
Whites of 2 eggs beaten stiff
1 c maraschino cherries, cut up
½ c English walnuts, broken
Fold in 1 pt. of whipped cream.

Wet mold before pouring in the contents. Mrs. M. W. Flothow.

Molded Pineapple Dessert

1 qt. whipping cream
1 small can grated pineapple
Marshmallows
Cake
1 package gelatin
1 c sugar
Maraschino cherries.

Dissolve gelatin in water. Heat sugar with pineapple, add gelatin and cool. Add as many marshmallows as needed and a small bottle of maraschino cherries. Small pieces of angel food or sponge cake are good to add. Fold in whipped cream and mold.

Mrs. Frank D. Carman.

Pineapple Fluff

2 tbsp gelatin
½ c hot water
6 egg whites
1 tsp vanilla
½ c cold water
1 can crushed pineapple
6 tbsp sugar
1 small jar maraschino cherries.

Soak gelatin in cold water and dissolve in the hot water. To the juice of the pineapple add enough water to make 1 c. Add gelatin and let stand until it begins to thicken. Beat whites stiff, add sugar and vanilla, then gelatin mixture, pineapple and cherries. Chill.

Mrs. Ray Crossman.

Pineapple and Marshmallow Dessert

1 small can crushed pineapple
½ pt. whipping cream
½ lb. marshmallows
Sponge cake.

Cut marshmallows in fourths, add pineapple and mix well until the marshmallows become softened. Fold into the whipped cream. Place in the refrigerator several hours and serve on sponge cake. Serves 8.

Mrs. John Dindinger.

Pineapple Sponge Cake Dessert

Prepare this the day before it is to be used. Drain small slices of pineapple in a soft cloth, patting and drying. Melt regular confectioner's sweet dipping chocolate over hot water and dip pineapple slices in it covering them thoroughly. Place on wax paper and set in cool place until time to use. Bake a sponge cake in a thin sheet and cut in small rounds with a cookie cutter a bit larger than the slices. Place a slice of pineapple on a round of cake, when ready to serve, and top with whipped cream or ice cream. Garnish with a maraschino cherry. Mrs. Frank A. Darling.

Pineapple Pudding

1 tbsp gelatin
1 small can grated pineapple
1 c sugar
½ pt. whipping cream.

Dissolve by bringing all to boil. Cool until it begins to stiffen and add whipped cream. Beat well. Mrs. T. R. Braden.

Pineapple Sponge

1½ c sugar
½ c bread crumbs
1 pt. can shredded pineapple
4 eggs
¼ c melted butter.

Bake ½ hour or more in a moderate oven. Adnee V. Hamilton.

Plum Pudding

1 c sugar, scant
1 c sour milk
Pinch salt
1 c suet
½ tsp nutmeg
1 tsp baking powder
2½ c flour
2 or 3 eggs
2 c raisins
1 c currants
1 tsp cinnamon
1 tsp soda
Citron and nuts.

Mrs. Rebecca J. Morgan.

Old Standby Plum Pudding

1 c milk
2 c raisins or currants
1 c chopped suet
½ tsp salt
1 c molasses
3 c sifted flour
1 tsp soda.

Put soda in molasses, add milk, flour, suet and salt. Steam or boil 3 hours. Serve hot with sauce. Mrs. Elizabeth Vienot.

Uncooked Plum Pudding

2 packages raspberry jello
2 c boiling water
1 c chopped nuts
½ tsp ginger
½ tsp cinnamon
1 c sugar
1 c grape nuts
1 c chopped dates
½ tsp nutmeg.

Mix jello, water and sugar well, add other ingredients and let set. Serve with cream or whipped cream. Mrs. E. L. Krisel.

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Plum Pudding

1 c suet, ground
2 c dry bread crumbs, ground
1 c raisins
½ c sugar
1 c milk
1 c sifted flour
1 c currants
½ c molasses or syrup
1 egg
½ tsp soda.

A little salt and spices to taste. Fill coffee or large baking powder cans about 2/3 full, cover loosely and steam for 2 or 3 hours. Serve with lemon or hard sauce. Mrs. V. C. Batie.

Quick Steam Pudding

¼ c sugar
1 egg
¼ c molasses
1½ c flour
1 tsp cinnamon
¼ c shortening
½ c sweet milk
½ tsp soda
2 tsp baking powder
½ tsp nutmeg.

Cream sugar, shortening and egg, add molasses and soda. Sift dry ingredients and add alternately with the milk. Steam 1 hour. Serve with whipped cream or hard sauce. Add nuts and raisins if desired.
Mrs. F. P. Rutherford.

Rice Souffle

1 c cooked rice
Sugar to taste
1 c drained pineapple, cut
½ c nuts
1 c whipping cream
Dash of salt
1 banana
Vanilla.

Cook rice in double boiler and separate kernels by running cold water over. Combine all ingredients, put in sherbet glasses and chill. Serve with whipped cream. Mrs. E. L. Krisel.

Quick Strawberry Shortcake

1½ c flour
¼ tsp salt
2 tbsp sugar
2/3 c milk
3 tsp baking powder
1/3 c shortening, melted
1 beaten egg.

Sift dry ingredients together, stir in milk and melted shortening which has been added to beaten egg. Mix lightly but do not beat. Spoon into greased cake tin and bake 15 minutes in a hot oven. Let cool some, split and fill with crushed, sweetened strawberries.
Mrs. H. A. Swanson.

Short Cake

1 c sugar
3 eggs
Butter, size of an egg
Pinch salt
2 c flour
2 tbsp hot water
2 heaping tsp baking powder.

Bake in square cake pan. When cold, split, put berries between and on top. Mrs. Ralph Russell.

Old Fashioned Strawberry Short Cake

1 qt. strawberries
1 c flour
¼ tsp salt
1/3 c milk
¾ c sugar
2 tsp baking powder
3 tbsp butter.

Sprinkle sugar over cut berries and let stand while making cake. Sift dry ingredients, cut in shortening with knife and add liquid to make soft dough. Divide dough in halves. Roll half lightly to fit baking pan, spread well with soft butter and place remaining dough over the top. Bake in hot oven. When ready to serve, split apart, cover lower section with butter, berries and juice, then top section and repeat. Top with whipped cream.

Mrs. Darwin B. Chesney.

Sponge Cake Dessert

½ lb. unsalted butter
4 eggs
1½ c powdered sugar
¼ lb. bitter chocolate.

Cream butter and sugar, beat in yolks, one at a time, add melted chocolate, when a little cool, then the stiffly beaten whites. Split a sponge cake and spread between and on top. Will serve 8 or 10.

Lucile Dodder.

Steamed Pudding

1 egg
1 tbsp melted butter
1 tsp soda
1 tbsp cocoa
1 c ground raisins
1 tsp vanilla
1 c sugar
1 c milk
1 tsp cinnamon
2 c bread crumbs
½ c nuts
½ tsp salt.

Beat egg, add sugar and other ingredients in order given. Steam for 1½ hours.

Mrs. R. J. Mayer.

Suet Pudding

½ c suet
½ c sour milk
½ c molasses
Mix and add:
1 beaten egg
1 c flour
½ tsp soda
½ tsp baking powder
½ tsp salt
Sift and add to above:
½ c raisins
A little citron.

Steam in individual molds for 25 minutes.

Mrs. Clara Pattison.

Tapioca Pudding

1 qt. water
1 c sugar
1 c chopped figs
5 tbsp minute tapioca
1 c chopped dates
1 c chopped raisins.

Boil water and tapioca in double boiler until clear, add sugar, dates, figs and raisins and boil 1 hour. When partly cool, add nuts. Serve with whipped cream.

Mrs. J. A. Rockwell.

Tapioca Cream

½ c pearl tapioca
½ c sugar
1 egg
1 qt. milk
¼ tsp salt
1 tsp flavoring.

Soak tapioca in water 2 hours and drain. Scald milk in double boiler, add tapioca, sugar and salt and cook 15 minutes. Pour a little of the mixture over the beaten egg yolk, mix well and return to the rest in the boiler. Cook until the mixture begins to thicken, remove from heat, add flavoring and fold in the stiffly beaten egg white. Chill.

Mrs. A. E. Archer.

Topsy Turvy Cake

2 eggs
1 c flour
¼ tsp salt
1 c sugar
1 tsp baking powder
½ c peach syrup.

Beat egg yolks, add sugar, cream well. Sift flour, baking powder and salt and add alternately with ½ c peach syrup. Fold in the well beaten whites. Arrange 1 can of sliced peaches, drained, and ¼ c chopped dates in the bottom of a buttered cake pan. Pour batter over and bake for 30 minutes. Turn upside down and serve with whipped cream.

Mrs. A. R. Roberts.

Chesterfield Pie or Upside Down Cake

1 c brown sugar
3 slices pineapple
4 tbsp butter
1 c walnuts.

Melt sugar and butter in skillet, lay in pineapple and nuts. Pour over batter and bake. Fold beaten whites in last in following batter:

2 eggs
½ c sugar
1 tbsp cornstarch
2 tbsp water
½ c flour
1 tsp baking powder.

Mrs. L. A. Galloway.

Upside Down Cake

1 can sliced or crushed pineapple
1 c brown sugar
2 tbsp butter.

Melt butter in frying pan, spread sugar over bottom of pan and arrange pineapple in this mixture. Pour the following batter over the fruit and bake in moderate oven 45 minutes. Turn out on serving dish while hot and serve with ice cream or whipped cream.

2 c sifted flour
½ c butter
2 eggs
1 tsp vanilla
2 tsp baking powder
1 c sugar
½ c milk.

Cream butter and sugar, add beaten yolks, then flour, sifted with baking powder, and milk alternately. Mix well and fold in beaten whites and vanilla.

Mrs. J. E. Rogers.

Apricot Upside Down Cake

1½ c brown sugar
⅛ lb. butter

Melt in frying pan and arrange in it halves of apricots. Pour over all the following batter:

2/3 c sugar
4 tbsp apricot juice
2 tsp baking powder
2 egg yolks
1 c sifted flour
2 egg whites last.

Place pan in slow oven and bake 1 hour. Mrs. R. O. Bell.

Upside Down Cake

1/3 c butter
½ c milk
2 tsp baking powder
½ tsp lemon
Salt
2/3 c sugar
2 c flour
1 egg
½ tsp vanilla.

Heat 1 c brown sugar and 1/3 c butter in skillet, put in some fruit and pour over above batter. Bake. Mrs. J. H. Cary.

Upside Down Cake

1 c brown sugar
Pineapple or peaches
2 tbsp butter.

Put sugar and butter in skillet, then lay on fruit and let simmer while mixing the following batter, which pour over the fruit and bake in moderate oven 30 minutes. Turn upside down on platter and serve with whipped cream.

3 egg yolks
1 c sugar
5 tbsp fruit juice
1 c flour
1 tsp baking powder
3 egg whites, stiffly beaten, last.

Mrs. Chas. Ross.

Blitz Torte

½ c sugar
4 tbsp milk
1 c flour
½ c butter, scant
3 egg yolks
1 tsp baking powder.

Combine as a cake and spread in 2 layer cake tins and cover with the following before baking:

3 egg whites or more, beaten stiff
Pinch salt
1 scant c sugar
Vanilla.

Sprinkle with nuts and a little cinnamon. Bake in a very slow oven and let cool before moving. Put the following between the layers:

½ c sugar
1 beaten egg
Vanilla
2 tsp cornstarch
1 c milk.

Sift sugar and cornstarch together, add egg, milk and vanilla. Cook until thick. Mrs. J. M. Dow.

Batter Cake

2 c flour
3 tsp baking powder
¼ tsp salt
¼ c sugar
½ tsp vanilla
1 egg
1 c milk
2 tbsp butter, melted.

Mix ingredients and beat 2 minutes. Pour over top of fruits. Bake 30 minutes in moderate oven, turn upside down, serve with sauce.

Mrs. Marion Gibson.

Pineapple Wheel Cake

¼ c margarine
1 large can sliced pineapple
1 c brown sugar.

Melt the margarine and sugar in skillet and lay in the pineapple slices. Pour over the following batter and bake in moderate oven 45 minutes. Serve with whipped cream:

1½ c sugar
½ c pineapple juice or water
1½ tsp baking powder
1 tsp vanilla
3 egg yolks
1½ c flour
3 egg whites, folded in last.

Mrs. Louis Nelson.

Graham Torte

5 eggs
2 c ground graham crackers
1 c nuts
2 c sugar
½ tsp salt

Beat yolks until thick, add sugar and cream well. Add crackers, salt and nuts, then fold in stiffly beaten whites. Bake slowly in 2 layers. Spread the following between layers and on top. Cook in double boiler

1 c milk
1 egg
1 tsp almond extract
½ c sugar
1 tbsp cornstarch.

Mrs. M. M. Kline.

Lemon Torte

½ lb. sweet butter
1 lemon, juice and rind
3 eggs
1 c sugar.

Cream sugar and butter 6 minutes. Beat in 1 whole egg and cream 5 minutes. Add each egg this way and then stir in the lemon juice and rind. Line a pan with lady fingers, pour over part of the mixture, then more lady fingers and mixture, with lady fingers on top and whipped cream. Cool in ice box. Mrs. R. A. McFarlane

Schaum Torte

7 egg whites, beaten stiff
1 tsp cream of tartar
2 tsp vanilla
Pinch of salt
2 c sugar
1 tsp vinegar.

Bake in pan lined with paper in a very moderate oven for 40 minutes. Serve with fresh fruit and whipped cream.

Mrs. V. C. Batie.

Zweibach Torte (German)

First Mixture

1½ packages zweibach, ground
1 tsp cinnamon
1 c sugar
½ c melted butter.

Second Mixture

3 c milk
2 tbsp cornstarch
6 egg yolks
1 c sugar.
Cook until thick.

Have a square pan well buttered and pour all but 1 c of first mixture in it. Then spread evenly over it the second mixture, while hot. Cover with 6 stiffly beaten egg whites, slightly sweetened. Over this pour the 1 c of the first mixture. Bake in a slow to moderate oven for ½ hour. Cool and place in ice box. Serve in squares with whipped cream. May be prepared the day before using.

Mrs. C. C. Palmer.

SAUCES FOR DESSERTS

Brown Sugar Pudding Sauce

2 c brown sugar
1 heaping tbsp cornstarch
1/3 c butter
1 c boiling water.

Boil until slightly thick.

Mrs. John B. Brain.

Butterscotch Sauce

1 c brown sugar
5 tbsp hot water
¼ c butter
½ c white sugar
2 tbsp orange juice
½ c chopped nuts.

Boil until it almost forms a ball in cold water and add nuts.

Mrs. S. V. Griffin.

Chocolate Sauce

1 c sugar
½ c water
Small piece of butter
2 tbsp Baker's chocolate.

Boil until right thickness.

Edith V. Fitz Gerald.

Thick Chocolate Sauce

1 c boiling water poured over 1½ c granulated sugar.

Stir until dissolved, then pour over ½ lb. of Baker's cocoa and blend well. Do not cook. Let cool some and pour into a mason jar and keep in ice box. This does not get hard and is nice for ice cream or chocolate malted milks.

Mrs. John B. Brain.

Cocoanut Sauce

1 c whipping cream
½ c cocoanut
2 tbsp sugar
¼ tsp vanilla or almond.

Whip cream, add sugar, cocoanut and flavoring. Serve over angel food or sunshine cake.

Mrs. S. V. Griffin.

Lemon Sauce for pudding

1 c sugar
½ c (small) butter
1 egg, beaten lightly
1 lemon, juice and part of rind
½ c boiling water.

Mrs. Gunner Nestor.

Orange Sauce

2 tbsp flour
1 pt. boiling water
1 tbsp butter
2 eggs, beaten
1 c sugar
Grated rind of 1 orange
Juice of 2 oranges.

Mix flour and sugar, stir water in quickly and rind. Cook 5 minutes. Add orange juice and butter and pour, while hot, over the beaten eggs.

Blanche H. Arey.

Pudding Sauce

1 tbsp flour, large
1 egg
2 c boiling water
1 c sugar
Lump of butter
Salt and cinnamon.

Cook until thick.

Mrs. Braden.

Caramel Sauce

1 c white sugar
1 c boiling water
½ c marshmallow topping
Chopped nuts.

Melt sugar in skillet until it becomes a clear amber syrup. Add the boiling water and simmer 30 minutes. Add marshmallow and beat well. Add nuts, if desired, when cool. Serve over ice cream or a pudding.

Hard Sauce

1/3 c butter
1/3 tsp lemon extract
1 c powdered sugar
2/3 tsp vanilla.

Cream butter, add sugar gradually then flavoring.

Fruit Sauce

1/3 c butter
1 egg white
1 c powdered sugar
1 c fresh strawberries, raspberries or drained canned fruit.

Cream butter, add sugar gradually, then stiffly beaten egg white. Add mashed fruit and beat until creamy.

Jelly Sauce

3 tbsp sugar
1 c boiling water
½ c cold water
2 tbsp grape jelly
½ tsp cornstarch.

Melt sugar and jelly in hot water, add cornstarch, dissolved in cold water. Let come to a boil and use at once. Any fruit jelly may be used.

Mrs. Chas. T. Leigh.

Raisin Sauce for Ice Cream

1 c seeded raisins
2 c water
2 c sugar
½ c chopped nuts.

Boil raisins in water until very soft. Remove raisins and rub through colander. In the meantime, boil raisin liquor with the sugar for 3 minutes, remove from stove and add raisin pulp and nuts. When ice cold serve over ice cream.

Mrs. Kenneth Finlayson.

Sauce for Devil's Food Cake

1 c sugar
1½ c cold water
½ c flour
Pinch salt
½ tsp lemon
½ tsp vanilla.

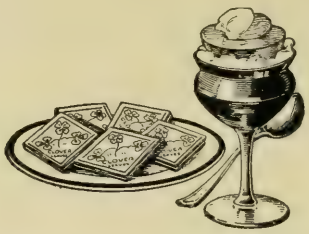
Cook until thick and, when cool, add ½ c grated pineapple, ½ c dates, cut fine and ½ c chopped nuts. Serve on cake with whipped cream.

Mrs. W. F. Landis.

Cherry Sauce

Boil 5 minutes 1 c sugar, ½ c water. Add 1 c juice drained from cherries, 1 rounding tsp butter, 1 rounding tbsp cornstarch dissolved in cold water. Cook until thick, remove from fire and add juice of ½ lemon and a few drops of red fruit coloring.

Mrs. H. E. Griffin.



Frozen Desserts

"I always thought cold victuals nice,
My choice would be vanilla ice."
—O. W. Holmes

Basic Custard Ice Cream

Heat 1 qt. milk in a double boiler, save out ½ c, and add 2 c sugar, ¼ tsp salt. Mix 3 level tbsp cornstarch with ¼ c of the milk saved out. Add to the scalded milk and cook 10 minutes. To 2 well beaten eggs add the remaining ¼ c of milk and add to the mixture in the double boiler. Stir and cook just enough to set the eggs. Let cool, stirring occasionally. Then add 1½ c more milk, 3 c single cream and 2 tsp of vanilla or flavoring desired.

For Pineapple Ice Cream—Add 1 14-oz. can of crushed pineapple and the juice of 1 lemon just before turning into the freezer. It may curdle some but will be smooth when frozen.

For Chocolate Ice Cream—Melt 2 packages of German Sweet Chocolate or 3 squares bitter chocolate in top of double boiler. Add 3 tbsp water, then add the qt. of milk, a little at a time, and proceed as in making the custard ice cream. Mrs. Ray Crossman.

Caramel Ice Cream

1 c sugar
3 c milk
1½ tbsp cornstarch
⅛ tsp salt
2 egg yolks
2/3 c heavy cream or undiluted evaporated milk
1 tsp vanilla.

Caramelize half sugar. Scald milk, combine it with caramel and cook until caramel is melted. Mix together remaining sugar, cornstarch and salt, pour boiling milk over them, strain into double boiler and cook 15 minutes stirring occasionally. Beat egg yolks, add them to mixture in the boiler, stir and cook for a further 2 minutes. Cool, then add cream or evaporated milk and flavoring and freeze in 3 parts ice to 1 of salt. Mrs. R. W. Shepard.

Lemon Ice Cream

Mix the juice of 4 medium lemons and 4 c sugar and let stand over night. Add 1 qt. of cream and enough milk to make 3 qts. Freeze in freezer. Mrs. A. R. Roberts.

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Ice Cream

3 egg yolks
1 c maple syrup
1 pt. whipping cream.

Cook eggs and syrup like a custard. Cool and add whipped cream. Put in freezer and pack in snow with plenty ice cream salt. Freeze 4 hours. Does not need to be stirred while freezing.

Mrs. Ralph Russell.

Fresh Peach Ice Cream

Make a boiled custard of 2 c milk, 2/3 c sugar, 1 tsp cornstarch, 2 eggs, well beaten, ¼ tsp salt. Mix the sugar, salt and cornstarch; then add the well beaten eggs. Bring milk to a scald in the double boiler and stir constantly until mixture becomes thick enough to coat a spoon. Cool, flavor with 2 tsp vanilla extract. Add 2 c fresh peaches which have been peeled and crushed with a tablespoon, powdered sugar and 1 tsp of lemon juice. Stir in last, 1 c of cream and freeze.

Mrs. O. F. Hubbell.

Peppermint Ice Cream

Soak 1 lb. of peppermint stick candy, crushed, over night in 1 pt. of milk. Next morning whip 1 pt. of cream, stir into the candy mixture and freeze.

Lillian V. Gwin.

Peppermint Candy Ice Cream

1 c peppermint stick candy
1 qt. cream
1 scant c sugar
2 egg whites.

Put candy through grinder, mix with sugar and cream and when partly frozen add the egg whites.

Mrs. H. B. Noyes.

Strawberry Ice Cream

3 c thick cream
1 qt. strawberries
2/3 c sugar.

Cook cream and sugar to make a custard. Cover berries with 1 c sugar, let stand quite awhile, then put through a coarse sieve. Chill the custard, add berries and a little lemon juice and freeze. Any fruit cream may be made in the same way. Add a few drops of almond extract to peach ice cream.

Mrs. C. C. Johnson.

Frozen Rice Pudding

½ c rice
1 qt. cold water
1 qt. milk
1 pt. cream
2 c sugar
Salt and vanilla.

Bring rice to a boil in water. Pour off the water, add milk and let it cook 1 hour; add sugar and let cook ½ hour more. Whip the cream and add before freezing.

Edith V. Fitz Gerald.

Lemon Sherbet

1 qt. whole milk
2 c sugar
2 oz. orange juice
2 egg whites
6 oz. lemon juice.

Add fruit juice when partly frozen. Mrs. H. B. Noyes.

Lemon Sherbet

Juice of 4 lemons and 2 c sugar. Let stand several hours, over night if possible. Then add 6 bottles of cream and ½ tsp vanilla. Freeze.

Mrs. A. R. Roberts.

Pineapple Sherbet

1 qt. cream
Whites of 6 eggs, beaten stiff
1 c sugar
Put in freezer, chill, then add
1 can of grated pineapple
Juice of 4 lemons
2 c sugar.

Then freeze until stiff. Mrs. N. J. Baker.

Raspberry Sherbet

4 c raspberries
1½ c sugar
1 pt. water
2 tbsp lemon juice
Whites of 2 eggs.

Crush the raspberries, add half of the sugar and set aside for 1 hour to allow the juice to flow freely. Then strain through cheesecloth. Make syrup by boiling together remaining sugar and the water until the sugar has dissolved. Chill, add lemon juice and stir into the raspberry juice. Freeze, using 3 parts of ice to 1 part of salt. When about half set, stir in the whites of the eggs unbeaten and complete the freezing. Mrs. Fred Larkin.

Fruit Ice

3 bananas
3 lemons
3 c water
3 oranges
3 c sugar.

Boil sugar and water 15 minutes. Add fruit and juice of lemons and freeze. Mrs. H. B. Noyes.

Maple Parfait

Yolks of 4 eggs
¾ c maple syrup
1 pt. thick cream.

Pour the boiling syrup slowly over the well beaten eggs. Cook until thick. Take from fire. Beat until cold. Whip the cream until stiff, throw lightly into the egg mixture. Turn in a mold and pack in ice and salt. Freeze 4 hours. Mrs. C. B. Ayers.

Cranberry Sherbet

1 pt. water
1 pt. sugar
1 qt. cranberry juice
1 lemon.

Boil sugar and water ½ hour. Add fruit juices, cool and freeze.

Mrs. Ralph Russell.

Pineapple Parfait

1 c sugar
3 eggs
1 c grated pineapple
1 c water
2 c whipping cream
1 tbsp lemon juice.

Boil sugar and water 5 minutes, pour over well beaten eggs and cook in double boiler until mixture thickens or about 3 minutes. Chill, add the cream, whipped, pineapple and lemon juice. Mix well and pour into a mold. Cover tightly, pack in equal parts of ice and salt for 4 hours. Mrs. F. W. Mappes.

Milk Sherbet

Juice of 3 oranges
Juice of 3 lemons
2 qts. milk
1 can shredded pineapple
1 large pt. sugar
2 qts. cream.

Mix fruit and sugar. Freeze milk and cream about 5 minutes, add fruit and continue freezing. Makes 1 gallon. Some condensed cream may be used. Mrs. N. J. Baker.

RECIPES FOR ELECTRIC REFRIGERATION

Dessert

5 egg whites, beaten stiff; add ½ c sugar, 1½ pt. cream, whipped, 1 medium can crushed pineapple; mix well together and place in tray of ice box. Time required, 3 or 4 hours. Serve in glasses with cherry on top. Mrs. Max Emmert.

Cherry Almond Parfait

1 c sugar
1 c water
1 c blanched almonds, shredded
3 egg whites, beaten
1 pt. cream, whipped
1 c cherries, chopped.

Boil sugar and water together until it threads (about 5 minutes). Pour gradually into stiffly beaten egg whites, stirring constantly. Fold into whipped cream with cherries, almonds and flavoring. Put in food pan of icebox. Stir before it is frozen firmly so that the fruit and nuts will be well mixed. Mrs. Hawthorne Arey.

Orange Cream Sherbet

1½ c sugar
½ c water
1½ c boiling water
Grated rind of 2 oranges
1 c lemon juice
Few grains of salt
1 pt. heavy cream or evaporated milk
½ c sugar
1 tsp Knox gelatin
1½ c orange juice
2 eggs.

Soak gelatin in cold water 5 minutes. Dissolve gelatin and sugar in boiling water. Add orange rind, lemon juice and orange juice. Turn into freezing trays and freeze to mush. Beat cream until stiff, add the ½ c sugar and salt. Separate yolks from whites of eggs. Beat yolks until thick and whites stiff and add to cream. Turn into frozen mixture and continue the freezing. Stir twice during freezing.
Mrs. Maurice Smith.

Lemon Cream Sherbet

2/3 c sugar or 1/3 c sugar and 1/3 c corn syrup
1/3 c lemon juice
½ c cream, sweet or sour
1½ c milk
Pinch salt.

Mix all together and add gradually to 2 tsp gelatin soaked in 2 tbsp cold water. Chill in refrigerator pan, then beat until very light. Return to ice box and continue freezing. It may be necessary to beat again. Mrs. Casper Blackburn.

Frozen Fruit Dainty

3 slices canned pineapple
1 c pitted white cherries
3 canned pears
12 candied cherries.

Drain and cut into small pieces. Add 1 pt. whipping cream beaten stiff with ½ c powdered sugar. Mix all thoroughly. Pour in tray and freeze 3 to 4 hours. Mrs. Ralph Russell.

Frozen Banana Pudding

Put enough banana through a colander to make ½ pt. Add ½ c sugar. Whip ½ pt. cream and add 2 egg whites beaten stiff. Combine all, put in tray and freeze. Strawberries and peaches may be used in the same way, adding 2/3 c sugar instead of ½. Mrs. H. B. Noyes.

Strawberry Ice Cream

20 marshmallows
1 c crushed strawberries
½ pt. whipping cream
¼ c water
1 tbsp orange juice
1 tbsp sugar.

Mix crushed berries, sugar and orange juice and let stand 30 minutes. Steam the marshmallows and water together over hot water until a liquid. Remove from heat, add berries and cool. When quite cool and slightly stiffened, fold in the whipped cream carefully. Pour into tray and freeze without stirring. It takes from 4 to 6 hours and will serve 8 people. Mrs. Wray Scott.

Ice Cream

2 c milk
½ c sugar
2 egg yolks
1 level tbsp cornstarch.

Bring milk to a boil and add cornstarch that has been mixed with a little milk. Add sugar and yolks, well beaten. Cook until thick and cool. Then add ½ pt. whipping cream and 2 egg whites beaten together until stiff. Flavor. Put in tray to freeze, stirring frequently.
Bess F. Hamilton.

Vanilla Ice Cream

2 egg yolks
½ pt. plain cream
2 egg whites
¾ c powdered sugar
½ pt. whipping cream
2 tsp vanilla.

Beat yolks, add sugar and plain cream. Heat slowly until like a thin custard. Cool and add 2 tsp vanilla. Whip cream stiff and add to custard. Then add stiffly beaten whites. Mix thoroughly, put in tray and freeze 5 to 6 hours. Mrs. Ralph Russell.

Vanilla Ice Cream

1½ c milk
½ c sugar
1 tsp flour
1 egg
2 tsp vanilla
1 tsp gelatin
3 tbsp corn syrup
Pinch of salt
½ c whipping cream.

Scald milk in top of double boiler, add gelatin and stir until dissolved. Mix sugar and syrup, flour and salt. Add to milk and stir until thick. Cover and cook 10 minutes. Beat egg yolk a little, add a little of the hot milk mixture, return to boiler and cook 7 minutes, stirring. Strain into refrigerator pan, chill, then beat until very light. Beat egg white stiff, add cream and whip until stiff, then add 2 tsp vanilla. Combine with other mixture and freeze. Mrs. J. M. Opper.

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Chocolate Ice Cream

3 sq. sweet chocolate, grated
1 pt. whipping cream
1 c powdered sugar.

Heat over a slow fire until chocolate is dissolved, put through a fine sieve and cool. Then beat well until stiff like whipped cream. Freeze in tray 4 to 5 hours. Mrs. Ralph Russell.

Maple Ice Cream

3 egg yolks
1 pt. whipping cream
1 c maple syrup.

Cook eggs and syrup like a custard. Cool, add cream, whipped, and put in tray. Freeze 4 to 5 hours. Mrs. Ralph Russell.

Strawberry Mousse

1 qt. strawberries
1 pt. whipping cream
2 c powdered sugar.

Mash berries, add sugar and mix until dissolved. Then stir in the stiffly beaten cream. Mrs. Ralph Russell.

Frozen Pudding

1 orange
1 banana, mashed
1 tbsp Knox gelatin
1 c water
1 c sugar
1 bottle whipping cream.

Soak gelatin in 1 tbsp water. Bring sugar and water to a boil. Add gelatin. When cool add fruit. Put in tray and freeze 1½ hours, stirring at ½-hour intervals. Add cream, stir well and finish freezing. Mrs. John B. Brain.

Peach Mousse

3 c sliced peaches (or some may be put through sieve)
1 c sugar
⅛ tsp salt
1 tsp vanilla
1 tsp granulated gelatin
2 tbsp water
2 c stiffly whipped cream.

Mix peaches with sugar, add vanilla and salt. Soak gelatin in water 5 minutes, dissolve over a pan of hot water, cool and add to peach mixture. Fold in the stiffly beaten cream. Freeze 4 hours.
Mrs. J. N. Randall.

Frozen Pudding

1½ c maple syrup
2 tsp gelatin
Nuts
3 eggs
½ pt. whipping cream
Candied cherries.

Dissolve gelatin in cold water. Add to syrup and eggs and cook in a double boiler until thick. Cook and stir in whipped cream, cherries and nuts. Freeze in ice box. Doris Braden.

Butter Brickle Ice Cream

Add to above recipe for vanilla ice cream about 6 pieces of butter brickle, ground. Mrs. C. O. Blandin.

Vanilla Ice Cream

1 c sugar
⅛ tsp salt
1 tsp gelatin
2 egg yolks
1½ pt. whipping cream
2 tbsp flour
2 c milk
1 tbsp cold water
2 tsp vanilla.

Mix the sugar, flour, salt and milk thoroughly and cook in a double boiler until thick, about 30 minutes. Pour on well beaten yolks, return to cooker for about 3 minutes. Then add gelatin soaked in the water. Cool and add vanilla and cream whipped stiff. Pour in tray to freeze. Stir every ½ hour until it will hold its shape. Makes about 2 qts.

Mrs. C. O. Blandin.

Chocolate Ice Cream

To the above vanilla ice cream add 2 sq. melted chocolate mixed with 4 tbsp sugar and a little hot water. It is nice to add chocolate to ½ of the vanilla recipe, thus making 2 kinds at one cooking.

Mrs. C. O. Blandin.

Confections

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Rocky Road Candy

2 bars cocoa butter
1 cake Dot sweet chocolate
1 c broken nut meats
24 marshmallows, cut in 6 pieces each.

Melt half the quantity of cocoa butter and chocolate in double boiler. Do not boil. Stir constantly. Pour in greased pan. Sprinkle nut meats and marshmallows on top. Let stand until cold and hard. Melt other half of cocoa butter and chocolate and pour on top of first layers. Cut cold. (Better result is obtained if double the amount of cocoa butter and chocolate is used.) Mrs. T. R. Braden.

Japanese Jellies

2 c granulated sugar
¼ c granulated Agar-agar
Flavoring
1 c white corn syrup
1 pt. cold water
Coloring.

Soak the agar in the water 2 hours or longer, then place it over the fire and stir until well dissolved, when it must be strained through a piece of cheese cloth. To this add the sugar and corn syrup and cook the mixture to 220°F., or until it will spin a thread from a fork which has been dipped into it. Flavor and color as desired and pour the mixture into pan which has been rinsed in cold water. When cold and set, cut into squares and roll in powdered sugar.

Helen Avery.

After Dinner Mints

3 c sugar
¼ tsp cream of tartar
½ c water
½ tbsp vinegar

Put in a sauce pan. Bring quickly to boiling point and let boil rapidly without stirring until the mixture will become brittle in cold water. Pour on large buttered platter; as soon as mixture cools around edges, fold toward center. As soon as cool enough to handle, pull until white, adding during the last process, 2 drops of oil of peppermint. Cut in small pieces into a bowl of powdered sugar. Stir until each piece is coated with sugar, put into a glass jar, and adjust cover. Let stand from 10 to 12 days, in which time it will become creamy.

Helen Avery.

Fudge

Boil 3 c sugar, 1 c hot water and 2 sq. grated chocolate until it hardens in cold water. Add a piece of butter the size of an egg. Set pan in cold water until the candy sets. Beat until creamy and add 1 dozen marshmallows, cut up, and 1 c chopped nuts. Beat well, pour in pan and cut into squares. Mrs. A. R. Roberts.

Fruit Candy

Grind equal portions of figs, dates, prunes and raisins; moisten with honey, roll in little balls and dip in ground nuts.

Mrs. A. B. Zimmerman

Fruit Loaf

½ lb. shelled almonds
½ lb. shelled walnuts
Currants and raisins
¼ lb. candied cherries
2 lbs. brown sugar
1 large can Carnation milk
2 packages dates
1 package figs
3 slices candied pineapple
½ lb. pecans.

Put fruit and nuts in layers in buttered pan. Boil sugar and milk to soft ball stage, add a piece of butter and vanilla and beat to a cream. Pour over fruit and nuts; when cool enough remove from pan and wrap in a cool, wet cheese cloth or piece of linen. Let stand 24 hours. Slice.

Mrs. N. P. Jewell.

Summer Sausage

3 c sugar
1 c milk
1 tsp butter
1 lb. stoned dates
1 tsp cream of tartar
1 c walnuts.

Mix together and boil until it forms a soft ball in cold water. Remove from fire, beat until cool, then add walnuts. Pour out on a towel which has been wrung out in cold water. Form a loaf and let stand until cold. Cut in slices.

Mrs. Oscar D. Brown.

Loaf Chocolate Fudge

3 c sugar
3 tbsp chocolate
3 tbsp butter
Water to melt sugar.

Boil until it forms a soft ball in water. Set aside until cool. Stir until it crumbles, turn out on a board and knead till soft. Add nut meats and form into a long roll. Lay aside to set before slicing.

Mrs. A. O. Mead.

Fudge

2 sq. chocolate
1 heaping tbsp butter
Melt together.
Add:
2 c sugar
¾ c boiling water.

Boil slowly to soft ball stage but do not stir. Let cool any length of time, then beat until creamy.

Mrs. Rebecca J. Morgan.

Millionaire Fudge

1 c granulated sugar
½ c condensed milk
1 sq. chocolate
Vanilla
1 c powdered sugar
7 marshmallows
1 tsp butter.

Mix all but butter and vanilla and cook from 3 to 5 minutes after it boils. Remove from fire, add butter, vanilla and nuts if desired. Stir until creamy, pour into pan and cut into squares.

Mrs. Max Emmert.

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Fudge

2 c sugar
2 tbsp corn syrup
2 tbsp butter
2 sq. chocolate
2/3 c milk
1 tsp vanilla.

Cook until hard ball stage in cold water; add butter and vanilla. Beat until stiff with kettle in pan of cold water. Marybeth Wallace.

Mount Holyoke Fudge

3 c sugar
3 tbsp butter
½ tsp vanilla
1 c milk
3 sq. chocolate.

Melt chocolate and butter over a slow fire, then add sugar and milk. Stir until sugar dissolves over a low fire before it boils. Boil until it forms a soft ball in cold water. Let cool until the bottom of the pan is cool enough to hold the hand on. Add vanilla, beat until creamy, pour into buttered pan and cut into squares.

Mrs. Casper Blackburn.

Nut Fudge

3 c sugar
3 tsp cocoa
1 c milk
Butter, size of egg.

Beat until it will harden in cold water. Then remove from stove. Add ½ c walnuts and vanilla. Beat until it is thick enough to spread in buttered pans. Mrs. E. B. Taylor.

Marshmallow Fudge

2 c brown sugar
1 c granulated sugar
Enough milk to dissolve.

Boil until it makes a soft ball in cold water when tested. Add 1 tbsp butter, ½ lb. marshmallows. Beat until stiff enough to harden and pour into buttered pan. Esther Westerfield.

Nougat Candy

4 c sugar
1 c water
Nuts
4 egg whites
1 c corn syrup
Candied cherries.
Pinch of cream of tartar

Boil sugar, water and syrup until it spins a thread, add cream of tartar and pour slowly over the stiffly beaten whites, stirring constantly. Add chopped nuts and cherries, if desired. Beat until thick. Pour into pan and cut when partly cool. Mrs. A. R. Roberts.

Divinity

2½ c sugar
½ c cold water
1 c nuts
½ c white corn syrup
2 egg whites.

Cook sugar, syrup and water until it spins a thread. Pour ½ on stiffly beaten egg whites and beat hard. Cook other ½ until it hardens in water. Pour this on first mixture and beat until creamy. Add nuts and vanilla. Pour on buttered plate and cut when cool.

Mrs. E. L. Krisel.

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Peppermint Fudge

2 c sugar, add enough water to dissolve and boil till it makes a soft ball in cold water. Add 1 tbsp butter, drop of peppermint. This is good with vanilla, lemon or orange extract and may be used with Mapeline. Nuts if desired. Esther Westerfield.

Caramel Candy

4 c medium brown sugar
1 c milk
½ c cream
Butter, size of walnut.

Boil slowly, stirring often. Test in cold water. When it will form soft ball remove from fire and add 1 c broken nut meats. Beat until it thickens, pour into buttered tins and cut into squares before it gets cold. Mrs. R. C. Peters.

Penocha

2 c brown sugar
2/3 c cream
1 c white sugar
Nuts.

Cook sugar and cream in sauce pan slowly until soft ball is formed when tested in cold water. Cool, beat until creamy after adding nuts. Pour into buttered pan and cut when partly cool.

Mrs. Wray Scott.

Pinouche

1 c brown sugar
5 tbsp butter
Vanilla
2 c white sugar
2/3 c milk
½ c chopped nuts.

Boil sugar, butter and milk to soft ball stage. Take off fire and beat hard and fast. Add vanilla and nuts, pour on platter and cut in squares. Mrs. E. L. Krisel.

Pralines

2 c brown sugar
1/3 c butter
¼ c water
2 c pecans.

Boil together until butter melts, add pecans and boil until it forms a hard ball when tested in cold water. Beat until creamy and drop on waxed paper. Mrs. Hugh Wallace.

Pecan Candy

1 c pecans
¼ c boiling water
2 c brown sugar
Butter, size of an egg.

Mix all ingredients and let come to a boil. Boil 5 minutes. Remove from stove and beat until thick: Pour on platter and mark into squares. Mrs. Fred C. Parsons.

Taffy

2 c syrup
1½ c sugar
Butter, size of an egg
Pinch of soda
1 tsp vanilla
1 scant tbsp vinegar.

Boil until brittle when dropped in cold water. Add butter, soda and vanilla just before taking from the fire. Pour into buttered pans, cool and pull. Mrs. A. B. Tebbens.

Puffed Rice Crisps

1 c granulated sugar
½ c molasses
½ c water
½ tsp salt
2 tbsp vinegar
1 tbsp butter
1 box puffed rice.

Mix all ingredients but puffed rice. Boil until it spins a thread. Add puffed rice. When thoroughly mixed, put into well greased pans. Set away to cool.

Sea Foam Candy

2 c graulated sugar
1 c maple syrup
½ c water.

Mix, form into small balls, and dip in melted chocolate. Drop on platter.

Mrs. Ralph Russell.

Vinegar Taffy

1 c water
2 c sugar
½ c vinegar.

Boil until it threads. Do not stir while boiling. Pour into a buttered pan and pull when partly cool.

Mrs. T. R. Braden.

Taffy

2 c brown sugar
½ c butter
4 tbsp molasses
2 tbsp water
2 tbsp vinegar.

Boil 20 minutes. Cool on platter and pull.

Mrs. E. H. Westerfield.

Turkish Delight

1 c cold water on
2 pkgs. Knox gelatin
1 c hot water on
4 c sugar
Gelatin, and boil 20 minutes
Add rind and juice of
1 orange and
2 lemons.

Let sugar come to a boil, add

Let boil and strain through cloth into buttered pans. Let stand over night; cut into squares with scissors and roll in powdered sugar.

Mrs. J. T. Brownlee.

Spiced Nuts

2 c shelled nuts
¼ c water
1 tsp butter
Pinch of salt
1 c sugar
1 tsp dry ginger
1 tsp cinnamon.

Cook to soft ball stage, pour over nuts and mix. When cold, break apart.

Mrs. C. C. Johnson.

Sugared Nuts

Make a syrup by boiling to a thread a pinch of cinnamon, ½ c water and ½ c each of light brown and white sugar. Stir for a few minutes after removing from the fire and when signs of crystallization begin to appear add about 1 c of mixed shelled nuts. Stir until completely sugared and cool. If necessary, break apart slightly.

Lucy Harte.

Turkish Cream Candy

1½ c cream
3¾ c sugar
1/3 c chopped nuts (almonds or pistachio)
1/3 c candied fruits.

Cook sugar and cream to soft ball stage. Pour on large platter and cool. Work with wooden spoons until it begins to look creamy, and add fruit and nuts. Continue to work until mass stiffens. Let stand 10 minutes. Break off in small pieces and knead until soft and pliable. then press into a mold lined with oiled paper. Can be cut in pieces and dipped in chocolate. Lucy Harte.

Candied Orange Peel

Boil ½ c sugar and ¼ c water until it spins a thread. To this add the peel of 3 oranges which has been boiled till tender, the white removed, and cut into strips. Cook until all of the syrup is used. Roll in granulated sugar and dry.

Pop Corn Balls

1 large c New Orleans molasses
2 c sugar
2 tbsp vinegar.

Cook together until brittle when tested in cold water. Then pour over freshly popped corn. When cool form into balls.

Sugared Pop Corn

1 c sugar
3 tbsp water.
1 tbsp butter

Boil until it threads; add a little pink candy coloring if desired, and pour over pop corn, stirring corn as you pour.

Mrs. Braden.

Tommy Dick's Popcorn Balls

5 qts. popcorn
2 c sugar
1½ c water
½ c white corn syrup
1/3 tsp salt
1/3 tsp vinegar.
1 tbsp vanilla

Boil sugar, water and syrup till it spins a thread. Do not stir. Add other ingredients and pour over the corn gradually, turning with a spoon so that it may be coated evenly. Make into balls and let stand in a cool place. Mrs. Darwin Chesney.

Popcorn Balls

2 qts. freshly popped corn
2 c nut kernels
1½ c sugar
1 c water
1 tbsp vinegar
½ tsp salt.
1 tsp vanilla

Boil sugar, water, vinegar and salt till it hardens in cold water. Add vanilla and pour, while hot, over corn and nuts. Mix well. When cool enough to handle, grease the hands and form into balls or place corn in a deep, greased pan and cut in oblong pieces. When cold wrap in waxed paper. Chocolate may be added to syrup.

Mrs. M. M. Kline.

Jams, Conserves and Marmalades

"Here is fruit for an epicure meet,
Canned and pickled and smothered in sweet."

Raisin and Grape Conserve

3 c grapes
1 c water
2 oranges
2 c sugar
3 c raisins
1 c nuts.

Mash grapes, add water and cook until seeds separate. Rub through strainer and add the rind of 1 orange, grated, and the juice of 2 oranges, the sugar and raisins, and cook until thick, about 30 minutes. Add nuts and cook 5 minutes longer. Mrs. Elmer Thomas.

Conserve

1 qt. black raspberries
2 qts. rhubarb
2 qts. sugar.

Boil to proper thickness like marmalade. Mrs. A. S. Avery.

Cherry Conserve

Cook 4 pt. bowls pitted cherries in their juice. Late cherries are best. Drain from the juice and add 3 pt. bowls sugar, 1 pt. (scant) raisins, seedless preferred and 1 large or 2 small oranges. Use entire orange, cut up fine. Cook until thick. Mrs. Braden.

Cherry, Rhubarb and Pineapple Conserve

2 qts. pitted cherries, drain off juice
1 pt. rhubarb, cut in cubes
1 large pineapple, cut in cubes
2½ lbs. sugar
1 c water.

Make syrup of sugar and water, add fruit and let simmer until of right consistency. Mrs. Braden.

Peach Conserve

12 peaches, peeled and mashed
3 large oranges, peeled and cut up, grated rind of 1
1 c seeded raisins
1 c chopped nut meats.

Cook all together for few minutes, then add sugar cupful for cupful. Cook until thick like butter. Mother Brown.

Apricot Conserve

2 lbs. of dried apricots washed and soaked, then mashed or ground. 1 can of crushed pineapple. Take equal amount of sugar, and cook to consistency of jam. Can be made any time of the year, and is very good. Louise Gwin.

Cranberry Conserve

2 pts. cranberries
1 orange, juice and rind
1 c raisins
½ c corn syrup
½ lb. English walnuts
1½ c water
2 c sugar.

Cook cranberries with ½ of the water until soft, strain, add all other ingredients except the nuts. Boil 25 minutes, add nuts, cook 5 minutes and pour in jars. Mrs. Glen B. Eastburn.

Conserve

2 dozen peaches, peeled
4 oranges, unpeeled, sliced thin
An equal amount of sugar.

Cook 1 hour, then add 1 medium sized bottle of maraschino cherries. Bring to a boil and pour in jelly glasses.

Mrs. A. R. Roberts.

Plum Conserve

Quarter and seed 8 lbs. of plums, add 6 lbs. sugar, 2 lbs. seeded raisins, cut with scissors, 4 oranges, run through the grinder. Boil slowly 2 hours. Chop coarsely 1 lb. walnut meats and add. Boil ½ hour more or until thick like jelly. Pour in jelly glasses and cover with paraffin.

Mrs. John B. Brain.

Grape Conserve

6 lbs. grapes
1 lb. nuts
1 whole orange and ½ of the grated rind
1 lemon
1 lb. raisins
4 lbs. sugar.

Pulp the grapes and cook a few minutes until soft, then put through a strainer. Cook skins in the strained liquid for a few minutes before adding sugar and other ingredients. Then cook about 10 minutes after coming to boil over a hot fire, stirring constantly. Pour into glasses. Makes about a dozen. Mrs. Jennie Brown.

Peach Conserve

1 dozen peaches
3½ lbs. sugar
½ lb. chopped almonds
½ dozen oranges
1 pt. water.

Cut up peaches. Grate rind and slice pulp of oranges. Add sugar and water. Boil all together for about 25 minutes and add the almonds. Pour into glasses and seal. Mrs. R. J. Mayer.

Strawberry and Pineapple Preserves

1 part chopped pineapple
2 parts strawberries
3 parts sugar

Boil all together ½ hour.

Mrs. Braden.

Watermelon Jam

5 c watermelon pulp 1 lemon.
2 oranges

Grind lemon and orange, add to pulp and boil 20 minutes. Measure and add ¾ c sugar to 1 c fruit and boil until thick.

Harriet Noyes.

Ripe Tomato Butter

Scald and peel tomatoes, weigh, and to 3½ lbs. add 1½ lbs. sugar, ½ tsp ginger, 1 tsp cinnamon, ½ tsp cloves, 1 lemon which has been sliced thin and boiled ½ hour in a little water. Boil all until thick, stirring frequently. Mrs. Fred Elliott, Jr.

Orange Delight

Wash 1 lb. of dried apricots, cover with cold water and let stand over night. In the morning add enough water to cover again and cook until tender but not broken. Add 1 medium can of grated pineapple and 3 oranges, juice and ground rind. Measure mixture and add 1 c sugar to each c of fruit and cook ½ hour. Watch carefully as it burns easily. Helen Chesney Davis.

Strawberry Jam

Put 4 c strawberries and 5 c sugar in pan over a slow fire, stirring to keep from burning but do not mash the fruit. When it comes to a boil watch carefully and boil for just 10 minutes. Pour out on a large platter and let stand 24 hours. Can cold. Harriet Noyes.

Three Minute Berry Jam

Pour 1 qt. boiling water over 1 qt. hulled strawberries. Let stand 3 minutes. Drain. Put berries in kettle, add 1 qt. sugar and when it reaches the boiling stage boil 3 minutes. Set aside for 24 hours, stirring occasionally. Seal when cold. The berries are large and do not come to the top. Helen Coldren Chesney.

Rhubarb and Black Raspberry Jam

Equal parts rhubarb and black raspberries. Put rhubarb through grinder, and mash berries a little. Add ¾ of the amount in sugar. Cook 20 minutes. Mrs. Reuben Cook.

Grape and Apple Jam

Separate plup and skins, place pulp in kettle and when scalded pass through colander or coarse sieve. Add skins to strained pulp, measure and prepare 1/3 the amount of chopped apple, pared and cored. Weigh or measure the whole amount, and allow ¾ as much sugar. Cook until thick, about ¾ hour or more. Mrs. T. R. Braden.

Rhubarb Jam

Cut 3½ lbs. rhubarb into 1 inch pieces. Add 1½ lbs. sugar and let stand over night. In the morning add 3 lbs. more sugar, juice and ground rind of 1 lemon and 1 orange. Boil about 2 hours until thick.

Mrs. A. H. Ellsworth.

Tutti Frutti Marmalade de Luxe

Mix 1 c each of cantaloupe, apples, peaches and pineapple, diced, grated rind and juice of 1 lemon, 2½ c sugar. Let stand until juice comes and then cook rapidly until thick. Seal.

Mrs. I. Morse Clute.

Orange Marmalade

Remove seeds from 3 large or 4 small oranges and 3 lemons. Shave on a slaw cutter. Cover with 9 c water and let stand 24 hours. Boil 10 minutes and set aside for another 24 hours. Measure and add sugar, cup for cup and cook as for jelly or a little longer.

Mrs. Fred C. Parsons.

Orange Marmalade

2 grapefruit, 3 oranges and 3 lemons. Shred the rind of the grapefruit and oranges, add pulp and let stand over night. Next day add 3 times as much water as pulp and cook 1 hour. The third morning add an equal amount of sugar and cook until it jellies.

Mrs. E. H. Wylie.

Amber Marmalade

6 oranges—use the whole orange
3 lemons—use the fruit and yellow rind only
1 or 2 grapefruit—use the fruit only.

Peel oranges, put rind through food chopper, also the yellow rind of the lemons, but discard the white rind of the lemons. Then slice or grind the meat of the oranges, lemons and grapefruit. Measure and add 3 times as much water as there is fruit. Let stand in a bowl for 24 hours. Then put into cooking kettle and bring to the boiling point and boil 20 minutes. Let stand again for 24 hours. Then measure and add an equal amount of sugar, and boil until it jellies. It can be sealed while hot, but if it is thick and jammy, it is just as well to put on a layer of paraffin before sealing. If the oranges are very juicy, use only 2½ times as much water when putting the mixture to soak. soak. In January and February the oranges are at their best, as the skin is then rich in color and the white part of it rich in pectin.

Lillian V. Gwin.

Quince Jelly

4 lbs. ripe quince
6 to 7 lbs. tart apples.

Cut quince in thin slices. Cover with cold water and boil 40 minutes. Do not stir. In separate kettle, boil apples that have been nearly covered with cold water. Boil combined juices 10 minutes more and add 1 c sugar to 1 c of juice. The quince slices may be boiled with sliced sweet apples as a preserve. For this use:

¾ c sugar to each 1¼ c quince and apple
Add juice of 1 lemon.

Mrs L. J. Greer.

A Rare Marmalade

Remove the pulp from 2 oranges and 1 lemon with a spoon. Boil the rinds until tender and cut them into narrow strips with scissors. Put on to boil with 2 lbs. sugar and 1 qt. or 1 2-lb. can of tomatoes. Boil slowly for about 2 hours, stirring very frequently. It should be thick and the rind transparent. Seal tightly in small jars. This is beautiful made of yellow tomatoes. Mrs. C. C. Johnson.

Peach Marmalade

Pare peaches and put through grinder. Heat fruit slowly, adding no water, and boil 45 minutes. Then add ¾ lb. sugar for every lb. fruit and boil 5 minutes longer. Skim off white froth, add the juice of a lemon to every 3 lbs. of peaches. Stew all together 10 minutes more.
Mrs. T. R. Braden.

Strawberry Preserves

Cover 1 qt. of berries with boiling water and let stand for 5 minutes. Drain and put in a pan with 1 c sugar. After it starts to boil, cook for 5 minutes. Then add 2 c sugar and cook for 10 minutes. Cook just 1 qt. of berries at a time. Let stand over night before putting into jars. Grace I. Ross.

Tomato Preserves

Scald, skin and remove the seeds from 4 qts. of firm, ripe tomatoes. Cut in small pieces and use as much sugar as tomatoes. Add 1 lemon cut in small, thin pieces, 1 c seeded raisins. Boil until thick and pour into glasses. This makes 6 or 7 glasses. Mrs. Carl S. Baum.

Orange Preserves

Peel 8 lbs. of oranges and cut off as much of the white as possible. Boil skins 2 hours, changing the water once. Drain and add 8 lbs. of sugar, the juice of 2 lemons and the orange pulp which has been picked to small pieces. Cook 1 hour. Mrs. Louis Nelson.

Pear Preserves

Weigh and cook Bartlett pears until tender and drain. Allow 1 lb. of sugar to ¾ c of juice and boil until thick with ½ oz. cloves and ½ oz. stick cinnamon. Put pears back in juice and boil slowly till very thick again. Mrs. J. L. Burr.

Pickles and Relishes, and Canning

"Variety is the very spice of life that gives it all its flavor."

Pickled Beets

Fill cans with boiled and peeled beets, sliced or whole. To each qt. allow 1½ pts. vinegar, ½ c sugar, 1 tsp white mustard seed, ½ blade of mace, 1 inch stick cinnamon, ¼ tsp salt. Boil vinegar, sugar and spices till reduced ½, pour hot over beets.

Mrs. Fred Elliott, Jr.

Pickled Beets

Cook beets until tender, then pack in jars and cover with the following vinegar:

3 c water
3 c sugar
5 or 6 c vinegar.

Sterilize in hot water bath 25 minutes. Beets may be cut in slices or in quarters. Mrs. A. H. Ellsworth.

Cold Pack Cucumber Pickles

Soak 200 small cucumbers over night in salt water, drain and put in jars. Pour the following mixture over them cold and seal:

1 gal. cider vinegar
1 c dry mustard
1 scant c salt
1 c sugar
1 tsp saccharine.

Mrs. H. C. Sparks.

Saccharine Pickles

Put small cucumbers in jars and pour over them the following mixture and seal:

1 gal. vinegar
1 c mustard seed
1 c salt
1 tsp saccharine.

Mrs. F. M. Mappes.

Bread and Butter Pickles

100 small cucumbers
1 qt. or more vinegar
2 tbsp celery seed
1 doz. small white onions
2 tbsp mustard seed.

Slice cucumbers and soak in heavy salt water over night. Pack jars with cucumbers and sliced onion. Pour over this the cold liquid. Place a small lump of alum on top and seal. Mrs. Jack Keller.

Bread and Butter Pickles

Wash and slice enough medium sized cucumbers to fill a gallon jar. Add 6 or 8 large onions, sliced. Soak in salt water for 1 hour, then drain well. Heat to boiling point 3 c sugar, 2 c vinegar, 1 c water, 1 tbsp celery seed, 1 tbsp mustard seed. Add cucumbers and onions. Heat thoroughly and seal in jars. Mrs. Donald E. Geesaman.

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Sweet Cucumber Pickles

Slice thin, without peeling, 6 qts. medium sized cucumbers, 2 onions, 4 large green peppers, cut in small pieces. Put cucumbers in a crock or jar, add a layer of onions and one of salt. Let stand for 3 hours. Drain dry, then add 2½ qts. vinegar, 10 c granulated sugar, ¼ c white mustard seed, 3 level tsp turmeric powder. Heat thoroughly but do not boil. Seal while hot. Mrs. W. J. Caesar.

Bread and Butter Pickles

1 gal. cucumbers, sliced not too thin
12 onions
4 c sugar
1 tbsp celery seed
Small pinch of alum
1 qt. vinegar
2 tbsp turmeric powder
1 tbsp mustard seed.

Soak cucumbers in salt water over night. Drain. Boil vinegar, sugar, spices and alum for 5 minutes, add cucumbers, heat but do not boil. Seal. Mrs. Ray E. Hoenshell.

Bread and Butter Pickles

12 medium large cucumbers, ½ doz. onions; slice cucumbers and onions, cover with salt and let stand 3 hours. Drain and cover with following mixture:

1 pt. vinegar
1 c sugar
1 tsp celery seed
1 tsp white mustard seed
1 pinch cinnamon
1 pinch ginger
1 red or green pepper.

Boil together 5 minutes and seal. Mrs. Louise L. Traver.

Bread and Butter Pickles

Slice 50 cucumbers and let them stand over night in 7 tbsp salt. Drain and add 1 qt. sliced onions. Then add 1 qt. vinegar, 1 qt. water, 2 tbsp celery seed, 2 tbsp curry powder, 1 tbsp turmeric, 4½ c brown sugar. Heat all together. When it comes to a boil add ½ c olive oil. Seal. Mrs. E. H. Wylie.

Sliced Cucumber Pickles

11 large cucumbers, 7 onions; slice, salt and let stand over night. Drain well. Heat 1 c vinegar, 2 c sugar. Add cucumbers and onions and quite a little black pepper. Stir occasionally and just let come to a boil. Seal. Mrs. Ralph Russell.

Olive Oil Cucumber Pickles

Slice rather thin without peeling 1 basket of small cucumbers. Sprinkle layers with salt. Let stand 3 hours. Drain well. Then add 2½ qts. of vinegar, 3 c olive oil, 2 tbsp celery seed, 4 tbsp mustard seed, 1 bottle horse-radish, 3 green peppers, 5 red peppers, 1 doz. medium sized onions, sliced fine. Mix well, let stand 2 hours and pack in jars.

Mrs. John B. Brain.

Ice Water Pickles

Soak cucumbers in ice water for 2 hours. Boil 1 qt. vinegar, 1 c sugar, ¼ c salt and 1 c water. Put cucumbers in jars with 2 slices of onion, 1 piece of celery or ½ tsp celery seed and 1 tbsp mustard seed. Pour hot vinegar mixture until jar is full and seal.

Mrs. A. R. Roberts.

Ice Pickles

Slice and soak in ice water from 8 to 12 hours 1 qt. of cucumbers. Drain and pack in jars. Put on top 1 tsp mustard seed, 1 tbsp salt and 1 tsp celery seed. Heat 1 c vinegar, 1 c water and 1 c sugar. Pour over and seal. Mrs. A. R. Roberts.

Mother Brown's Cucumber Pickles

1 market basket cucumbers. Pour boiling water over cucumbers; cool, on same day, drain and sprinkle 1 c salt to 100 medium sized cucumbers. Cover again with boiling water. Pour off this brine for 6 more mornings (making 7 in all), and let come to a boil. Skim. The 7th day, wipe cucumbers, put back in stone jar or kettle, and cover with equal parts vinegar and water. Let stand on back of stove for 5 or 6 hours; keep hot, not boil. This is done to plump the cucumbers. Drain, wipe dry and clean. Pack in stone jar with spices.

1 qt. tiny onions (if wished)
¼ lb. white mustard seed (tied in cloth)
¼ lb. black mustard seed (tied in cloth)
½ oz. whole allspice
A few tiny chili peppers or a little red pepper
1 tbsp celery seed
1 tbsp whole black pepper
1 box stick cinnamon
1 tsp whole mace
1 tsp carraway seed
Slices of horseradish root to keep from moulding. Cover with boiling vinegar, using
3 lbs. sugar to every gallon of vinegar

Will not need sealing.

Ripe Cucumber Pickles

Pare ripe cucumbers and cut into long slices, sprinkle with very little salt and let stand over night. Drain in the morning and wipe dry. Cook in the following syrup:

4 c sugar
5 c vinegar, diluted with water
Stick cinnamon to suit taste
1 oz. mustard seed.

Seal while hot. Mrs. A. H. Ellsworth.

Sweet Dill Pickles

Prepare the same as for the small green cucumber pickles and pack in jars the same only put on the following vinegar:

6 c vinegar
6 c sugar
1 large bunch of dills

Boil for 15 minutes in hot water bath, remove and seal tight.

If not desired to have them as sweet omit some of the sugar.

Mrs. A. H. Ellsworth.

Cucumber Pickles

Cut medium sized cucumbers in halves. Cover with cold water and let stand over night in ice box. In the morning pack in fruit jars with celery stalk and small white onions. If you cannot get celery, celery seed will do, using:

½ tsp celery seed to each qt. of pickles. Add:
1 tbsp (small) mixed spices to each jar. Bring to a boil the following:
3 c vinegar
1 c water
1 c sugar
½ c salt.

Pour over pickles and seal.

Mrs. L. J. Greer.

Dill Pickles

3 qts. water
1 qt. vinegar
1 c salt.

Boil all together; pour while hot over pickles that have been washed and packed in glass jars, placing a small bunch of dill in the bottom and top of the jars. Seal while hot. Ready for use in six weeks. These are delicious.

Mrs. Louise L. Traver.

Dill Pickles

Wash medium sized cucumbers, place in glass jars whole, with large quantity of dill on bottom and top. To 1 qt. vinegar add 1 gal. hard water, 1 c salt, 1 tsp powdered alum. Pour this over pickles cold and seal in jars. Do not boil.

Mrs. Ray Hoenshell.

Green Tomato Pickles

1 peck tomatoes, sliced
2 heads cauliflower
4 green peppers
3 red peppers
4 good sized stalks celery or more
12 medium sized onions
¾ c salt
2½ qts. vinegar
3 lbs. sugar
¾ c whole spice.

Wash green tomatoes and slice; peel and slice onions; separate cauliflower; remove seeds from peppers; dice celery. Place in layers in jar, sprinkling each layer with salt and let stand over night. In the morning add 1 qt. vinegar and 2 qts. water. Let stand over the fire at the boiling point for 15 minutes but do not boil; then drain again. Make syrup of 1½ qts. of vinegar, the sugar, the whole spices tied in cheesecloth and cook for 15 minutes. Add the pickle and let it come just to a boil. Add to the vinegar:

2 tbsp celery seed
1 rounded tbsp mustard
1 rounded tbsp turmeric
2 rounded tbsp cinnamon.

The whole spices to be used are black pepper, allspice, mace, yellow mustard seed, nutmeg. Add a horseradish root, sliced, and a small amount of red pepper. Makes about 6 or 7 qts.

Mrs. Jennie Brown.

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Pickled Tomatoes

1 qt. yellow tomatoes
3 c brown sugar
½ c vinegar
½ c water
½ oz. ginger root
½ tbsp whole cloves
½ tbsp stick cinnamon.

Boil together sugar, water, vinegar and spices for 5 minutes. Pierce tomatoes with fork and boil in syrup 15 minutes. Let stand overnight. Remove tomatoes from syrup, boil syrup 5 minutes (until thick), heat tomatoes in syrup and seal hot in hot sterilized jars.

Mrs. Fred Larkin.

Mustard Pickles

Wash and drain 3 doz. small cucumbers. Slice ¼ inch thick without peeling and cover with

3 qts. vinegar
1 qt. water
1 c dry mustard
1 c salt
3 c sugar.

Seal. Will keep indefinitely.

Miriam Nelson.

Mustard Pickles

Pare, seed and slice 1 qt. large green cucumbers. Wash 1 qt. tiny cucumbers. Peel 1 qt. pickling onions. Slice 1 qt. green tomatoes. Wash and separate 1 large cauliflower. Remove seeds from 4 large green or red peppers, cut into coarse bits. Mix all and cover with brine, 1 c salt to 1 gal. water. Let stand 24 hours, scald in same brine, drain. Mix 6 tbsp mustard, 2 tbsp turmeric, 1 c flour, 2 c sugar. Moisten with a little vinegar. Boil the remainder of 2 qts. vinegar, add above mixture, boil till smooth, add vegetables, heat through, remove from fire, can while hot.

Mrs. Fred Elliott, Jr.

Mustard Pickles

1 qt. little cucumbers
2 qts. button onions
1 qt. cucumbers (cut small)
1 qt. green tomatoes (cut small)
1 qt. celery (cut small)
4 green peppers
4 red peppers
2 large cauliflowers (or 4 lbs.) cut in small flowers. Mix all together. Make brine of
1 c salt to each
1 gal. water

Soak mixture overnight in brine, next morning put over fire and scald, but do not boil, 45 minutes. Drain thoroughly. Make paste of
6 tbsp mustard
1 tbsp turmeric
1 c water and
1 c flour; add:
3 qts. vinegar to which has been added
3 c sugar.

If vinegar is very strong, add some water. Cook the mixture until thick like gravy, add the drained mixture and cook until thoroughly heated through, then bottle. Be sure and stir the vinegar mixture while cooking. Seal.

Jennie E. Brown.

Watermelon Pickles

Soak pared rinds in salt water over night. In the morning drain in colander, and cook in clear water until tender. Drain again.

Make syrup of:

1 pt. pure cider vinegar
1 pt. water
1 pt. brown sugar
1 pt. granulated sugar
1 oz. stick cinnamon
2 tbsp (large) whole cloves.

Boil syrup 5 minutes. Add watermelon rinds and boil slowly until syrup thickens. Mrs. A. R. Roberts.

Pickled Watermelon Rind

Slice white part of rind in thick strips. To 6 lbs. use 4 qts. water and 1 oz. alum. Simmer gently 3 hours, drain and let stand in cold water ½ hour. Boil ½ hour in syrup made with 1 qt. vinegar, 4 c granulated sugar, and ½ c mixed spices in a bag. Mrs. Fred Elliott, Jr.

Peach Pickles

Bring to boiling point 5 lbs. sugar and 1 pt. vinegar. Pour over 7 lbs. peaches and add a bag of 1 oz. stick cinnamon, 1 oz. whole cloves. Place this in a stone jar. Cover and bake in oven for 1 hour. Then seal in jars. Mrs. Hugh Wallace.
Mrs. W. C. Slabaugh.

Emergency Spiced Peaches

Make a spiced syrup of ½ c of brown sugar, ½ c white sugar, ½ c vinegar, ½ c water, a stick of whole cinnamon and 1 tsp of whole cloves. Boil 5 minutes. Add about 18 halves of well drained canned peaches and boil for about 5 minutes. Cool before serving.
Lucy Harte.

Mixed Pickle

First Day

Chop 1 peck green tomatoes, mix with ½ c salt. Chop 2 medium sized cabbages, mix with ½ c salt. Peel 1 doz. onions and place in brine to cover, ¼ c salt to 1 qt. water.

Second Day

Drain or squeeze the tomatoes from juice, boil ½ hour with 2 qts. vinegar (diluted if strong), ½ lb. brown sugar, ½ c white mustard seed, 1 tbsp whole cloves. When cold, mix with drained cabbage, onions, drained and chopped, and 2 doz. peppers, red and green, finely chopped. Pour over all 2 qts. vinegar (diluted if strong) which has been boiled ½ hour with ½ lb. brown sugar, and the following spices in a cheese-cloth bag: 2 tbsp black pepper, 2 tbsp cinnamon, 1 tbsp allspice, 1 tbsp mace. This pickle is good to use as a filling for peppers. Vegetables can be put through chopper.
Mrs. Fred Elliott, Jr.

Spanish Pickle

1 head cabbage
3 bunches celery
3 red peppers
3 green peppers
1 qt. white onions
4 qts. green tomatoes
1 c salt.

Cut vegetables and let stand over night in salt water. Drain and wash, next morning, and run through coarse knife of food chopper. Boil the following:

1 qt. vinegar
4 c brown sugar
1 oz. white mustard seed
1 oz. celery seed
½ tbsp cinnamon
½ tbsp cloves.

Put in chopped pickle and boil ½ hour. Then add:

1 tbsp turmeric powder
2 tbsp ground mustard
1 tbsp flour mixed with a little vinegar.

Cook about 5 minutes and can when cold. Makes about 4 qts.

Mrs. T. R. Braden.

Ladies Aid Relish

2 large onions
4 apples
6 dill pickles.

Put through chopper, not too fine. Add 1 tbsp sugar and 1 tbsp vinegar.

Mrs. Morton Vienot.

Beet Relish

1 qt. chopped beets, boil first
1 qt. chopped cabbage
1 tsp salt
1½ c sugar
½ tsp pepper
Horse radish to taste
Cover with vinegar.

Can cold.

Mrs. A. E. Deems.

Chicago Hot

1 peck ripe tomatoes, chop fine and drain
1 c salt
2 c chopped celery
2 c chopped onion
1 scant c sugar
½ c white mustard seed
6 green peppers, chopped
2 red peppers, chopped
6 c vinegar, if strong, dilute about 1/3.

Chop and salt tomatoes and let stand a few hours and drain, then combine the other ingredients and seal in cans (glass). Delicious uncooked relish.

Mrs. W. V. Bennett.

Cucumber Relish

12 cucumbers, pared and sliced thin
½ doz. small onions
2 c vinegar
1 c sugar
1 tsp ginger
1 tsp cinnamon
1 tsp pepper
1 tsp celery seed
1 tsp mustard seed
½ tsp turmeric.

Place cucumbers and onions in salt water, leaving from 1 to 2 hours. Drain, and boil from 5 to 8 minutes.

Mrs. J. A. Douglas.

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Carrot Relish

3 lbs. carrots
4 lbs. sugar
6 lemons
½ c almonds.

Parboil the carrots and peel them. Put through meat chopper with the lemons. Add sugar and cook until thick. Ten minutes before removing from the fire add chopped almonds. Cook 1 hour. Recipe makes 12 ½-pt. jars.

Spiced Currants

4 lbs. currants
2 lbs. brown sugar
1 pt. vinegar
1 tbsp allspice
1 tbsp cloves
1 tbsp nutmeg.

Stem fruit and, if dusty, wash it. Make a syrup of the sugar, vinegar and spices, and when sugar is dissolved, boil fruit in syrup ½ hour.

Mrs. T. R. Braden.

Fruit Relish

1 c cranberries
½ c sugar
1 c apples.

Chop the fruit, add the sugar and let stand awhile.

Mrs. E. A. Lucke

Pepper Relish

1 doz. red sweet peppers
1 doz. small white onions
1 doz. green peppers
3 large stalks celery.

Chop fine, scald 3 times and drain. Add 1 level tbsp salt. Boil 2 c vinegar and 1 c sugar, add relish and seal while hot.

Mrs. E. Nordstrom.

Pepper Relish

12 large sweet red peppers
12 large green peppers
4 c water
15 onions
2 c vinegar.

Remove seeds from peppers and chop fine with the onions. Pour boiling water over to cover and let stand 5 minutes. Drain. Add mixture to vinegar and water and bring to a boil. Let stand 10 minutes. Drain and throw liquid away. Then add 2 c vinegar, 3 c sugar, 3 tbsp salt and 2 tbsp mixed spices tied in a cloth. Boil 5 minutes or more and seal. Mrs. Wray M. Scott.

East India Chutney

18 ripe tomatoes
3 large onions
3 hot chili peppers
1 c vinegar
2 level tbsp salt
½ tsp allspice
4 large bell peppers
4 apples
2 c seedless raisins
½ c brown sugar
½ tsp cinnamon
¼ tsp ginger.

Put all but raisins through coarse meat grinder. Boil slowly 2 hours and can while hot. Mrs. S. V. Griffin.

Chutney

12 ripe tomatoes
2 white onions, diced
2 green peppers
1 c sugar
1 tbsp whole allspice
Salt to taste
1 qt. diced apples
1 bunch celery
2 red peppers
1 c vinegar
1 tbsp white mustard seed.

Dice all vegetables. Cook 1 hour after it starts to boil. This recipe makes 5 pts.

Mrs. Louis Nelson.

Chili Sauce

25 large ripe tomatoes
6 large onions
3 green peppers
1½ c sugar
2 c vinegar
1 tsp salt
1 tsp cinnamon and allspice.

Cook 1½ hours.

Mrs. E. H. Pickard.

Chili Sauce

1 peck ripe tomatoes
1½ c red sweet peppers
2 c onions
1½ c green peppers
Put through coarse grinder.
3 c brown sugar
1/3 c salt
1½ qts. vinegar
2 tsp cloves
3 tsp cinnamon
1 tsp ginger
1 tsp celery seed tied in bag.
Very little red pepper.

Boil until thick.

Mrs. T. N. Crosby.

Chili Sauce

¾ bu. ripe tomatoes
12 large onions
6 large green peppers
3 small red peppers
3 tbsp white mustard seed
3 c cider vinegar
1 small c salt
1 tsp ground red pepper.

Chop tomatoes, onions and peppers or grind. Mix together and boil slowly 2 hours.

Mrs. J. H. Harte.

Chili Sauce

8 qts. tomatoes
3 c green peppers
3 c onions
1 scant c salt
3 c sugar
3 pts. vinegar
3 tsp ginger
3 tsp nutmeg
3 tsp cloves
3 tsp cinnamon.

Boil 3 or 4 hours—adding spices ½ hour before done.

Esther I. Tebbens.

Catsup

1 basket tomatoes cooked and strained
1 qt. vinegar
8 tbsp salt
2 tbsp white pepper
2 tbsp mixed spices
4 tbsp cinnamon
4 tbsp mustard
4 c sugar.

Cook until thick.

Mrs. Ralph Russell.

Uncooked Chili Sauce

1 peck ripe tomatoes, chopped and drained
6 large onions
4 bunches celery
2 small c sugar
½ c salt
1 qt. vinegar
1 level tsp cayenne
1 tsp cinnamon
1 tsp cloves
1 oz. white mustard seed.

This recipe makes 1 gal. Do not seal. In the winter time the sauce can be made by using 4 cans of tomatoes.

Mrs. A. H. Ellsworth.

Cold Catsup

1 peck ripe tomatoes
2 c onions
2 c celery
3 red peppers
2 c sugar
2 tsp black pepper
2 tsp cloves
2 tsp cinnamon
3 pts. vinegar.

Peel tomatoes without scalding. Chop and add salt and stand over night. Drain and add other ingredients. Do not cook or seal.

Mrs. Sam Nelson.

Grandmothers Piccalilli

4 qts. green tomatoes
½ c salt
1 tbsp whole cloves
½ tsp allspice
½ tsp nutmeg
½ tsp cinnamon
3 green peppers
1 red pepper
4 onions
½ c sugar
1 c white corn syrup
4 scant c vinegar.

Slice the tomatoes, sprinkle the salt over them and let stand over night. In the morning drain off the liquor and put tomatoes through food chopper, using coarse knife. Put onions and peppers through grinder also. Mix vinegar and sugar, stir over fire until sugar dissolves, then bring to a boil. Add chopped mixture and spices tied up in a cloth. Boil for 5 minutes, then simmer 2 hours. Pack in sterilized glass jars and seal. Recipe makes 3 qts. Mrs. Fred Larkin.

Pepper Sauce

1 doz. red peppers
1 doz. green peppers
16 small white onions

Grind all together, drain, add:
3 c brown sugar
5 c vinegar.

Boil 20 minutes and bottle. Mrs. J. T. Brownlee.

Canned Red Peppers

Wash 1 peck sweet red peppers. Cut slice from stem end and remove seeds. Then cut in strips by working round and round, using scissors. Cover with boiling water, let stand 3 minutes, drain and put in cold water. Drain and pack in jars. Boil 1 qt. vinegar and 2 c sugar. Pour over peppers and seal. These may be left whole. Nice as a garnish or with cheese for sandwich spread. Mrs. Darwin B. Chesney.

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Cherry Pickles

Wash 50 or more medium sized cucumbers. Put a layer in a stone jar then a thick layer of cherry leaves that have been pulled from the branches and washed well. Continue and be generous with the leaves until all are used. Press down well. Pour over them a brine made of 1 c salt to 6 c water. Weight down with a plate and stone so pickles are covered. Let stand about a week. Then take from brine, wash thoroughly and wipe dry. Cut off the tough stem ends. Put in kettle and cover with equal parts of vinegar and water. Keep over fire for 4 or 5 hours but do not boil. Drain from this water and pack in glass jars with a stick of cinnamon and a few small onions in each jar. Celery seed and white mustard seed may be added if desired. Pour over this a syrup made of 3 lbs. sugar and 1 gal. white vinegar while hot. Seal jars. Mrs. H. S. Brown.

Pickled Sweet Red Peppers

Remove seeds. Boil in slightly salted water until tender but not too soft. Pack in jars. Make a syrup of equal parts of sugar and vinegar. Cover with hot syrup and seal. Mrs. R. A. McFarlane.

Canned Beans

Boil green or wax beans until tender in salted water, drain, then add more boiling, salted water and boil ½ hour. Add 1 tbsp vinegar to each qt. jar and fill to overflowing with the beans. Seal.

Canned Corn

10 c fresh corn, cut from cob 2/3 c salt.
1 c sugar

Let stand until it draws the juice, then boil for 20 minutes without adding any water and can in hot jars. Mrs. R. S. Morrow.

Canned Corn

1 c salt 1 c sugar.
10 c corn cut from cob

Cook together until heated thoroughly. Seal in sterilized jars. This corn must be soaked 6 to 8 hours when opened to remove the salt. Tastes like fresh corn. Mrs. Wray M. Scott.

Canned Corn

9 c corn cut from cob 1 c sugar
1 c water 1 c salt.

Heat thoroughly to boiling point. Seal in jars. To serve, put on water 3 times and boil through and drain to freshen it. Dress with butter or cream. Mrs. Willard Slabaugh.

General Directions for Canning Fruit

When canning fruit, use 1/3 the weight of the fruit in sugar and 2½ or 3 c water to each pound of sugar. Boil sugar and water to a thin syrup, about 10 minutes. Cook a small quantity of fruit at a time in the syrup so it will not lose its shape. Pineapple should be cooked in water until rather soft before adding to the syrup.

Delicious Canned Cherries

After seeding pour enough boiling water over to cover. Let boil up once for early and a little longer for late cherries. Drain well in a colander. Measure and to each c add 1 c sugar. Boil 15 minutes and seal in jars. If wanted for sauce use 4 c of sugar to 5 c of cherries and cover with water. Cook until tender and seal in jars.

Mrs. A. T. Hewitt.

Canned Plums

Scald plums in hot water and drop in cold water. Peel and put in jars and cover with a syrup made of 2 c sugar and 1 c water boiled 2 minutes. Put jars in hot water in a wash boiler for 25 minutes. Remove and seal.

Mrs. A. H. Ellsworth.

PICNIC MENUS BY LUCY HARTE

No. 1

Potato Salad
Baked Ham Sandwiches
Cream Cheese, Whole Wheat
Bread Sandwiches
Sweet Pickles Olives
Individual Apple or Cherry Pies
Iced Tea or Coffee

No. 2

Baked Beans
Cabbage Salad
Boston Brown Bread Sandwiches
Lettuce Sandwiches
Fruit Cup
Chocolate Cake
Coffee

No. 3

Pressed Chicken
Potato Chips
Tomato and Cucumber Salad
Buttered Rolls
Currant Jelly
Fresh Peach Ice Cream
Ice Box Cookies
Coffee

No. 4

Spaghetti with Mushroom and
Tomato Sauce
Combination Salad
Ice Box Rolls and Graham Rolls
Strawberry Jam
Blueberry Pie
Iced Tea with Mint and Lemon
Coffee

No. 5

Fried Chicken
Potato Salad with Cucumbers
and Radishes
Bread and Butter Sandwiches
Ripe and Green Olives
Fresh Fruit and Date Bars
Coffee - - Iced Tea

Household Discoveries

"A mixture of scraps, mere odds and ends,
Yet nothing that the taste offends."

One of the easiest ways to cover jelly with paraffin is to keep the paraffin in an ordinary enameled tea or coffee pot, and pour it while hot onto the jelly. When you wish to use it again you have only to heat the pot and it is ready to pour. This also prevents fires.

Pies are apt to be soggy if set on top of a hot oven after being baked.

A spoon should not be left in a saucepan if you wish the contents to cool quickly.

To cover the pan in which fish is cooking will make the fish soft.

If eggs are boiled in salted water the shells will peel easily.

When mixing thickening for sauces or gravies, if the flour and milk are placed in a milk shaker or fruit jar and shaken well, the mixture will be free from lumps. Stirring with a fork will also prevent lumping.

To clean long-necked vases or bottles which cannot be reached on the inside, put a tablespoon of soda in the bottom, add a half cup of vinegar, shake well and your vase will be clean.

Wash potatoes and grease lightly before baking and they will cook quicker and the shells can be emptied easier.

Chill chicken before cutting it for creamed mixtures. If cut while warm, it will be "stringy." Cut with scissors.

To prevent cheese from becoming mouldy wrap it around with a piece of thin muslin wrung out in vinegar. As the cloth dries, moisten it again.

In cooking vegetables, cover those that grow under the ground, as potatoes, onions, etc. Leave uncovered all vegetables that grow above the ground.

To prevent candy and fruit syrups, also molasses, from overflowing or rising too high: butter well the inside of the kettle about 2 inches from the top.

MISCELLANEOUS

Cleaner for Rugs, Velvets, etc.

25c box borax soap chips — 5c ball bluing
½ lb. sals of tartar — Boil in 1 gal. soft water.
Use 2 c of the above in ½ gal. water. Use sponge for cleaning.

Mrs. Cary.

Water Softener

1 can Lewis Lye — 1 oz. sals of tartar
½ bottle ammonia — 1 gal. water.
Use ½ c of above in a boiler or washer. Mrs. Cary.

If cocoa is used instead of chocolate, add a little more fat and sugar. To 3 tablespoons cocoa in place of 1 square of chocolate add 1 teaspoon sugar and 2 teaspoons fat.

The covers of cook-books can be easily washed if a coat of clear shellac is put on them when new. The cook-books will always look like new.

In removing muffins, or cup cakes from the tins, a grape-fruit knife is very convenient, as the curve seems just right to prevent crushing or breaking.

When shelling pop-corn, use a large grater and save your fingers and hands.

When toasting bread or marshmallows before an open fire, make a shield of pasteboard for the hand. Take a piece of pasteboard about six inches in diameter with a slit in the middle through which the fork is inserted. This is much more effective than a cloth tied around the hand.

To peel tomatoes, stick a fork in the stem end and hold over a gas flame until skin pops and splits. Turn around.

To wash spinach have the first water warm to loosen the sand and dirt, then use cold water.

To separate a head of lettuce cut out the stem end and let cold water run into it. Let stand awhile and the leaves will separate easily.

Use floured scissors to cut marshmallows and dried fruits.

To cut very fresh bread heat a very sharp knife.

To save both your candles and table cloth, place the candles in a refrigerator 20 minutes before lighting them and they will not drip grease and will last longer. Do not leave on ice more than 20 minutes or they will not burn well.

To mend granite or aluminum pans, put dress snap through hole, snap and pound with hammer.

1 tablespoon flour will thicken 1 cup liquid for white sauce, tomato sauce or gravy.

1 egg will thicken 1 cup milk for soft custard and ¾ cup milk for baked custard.

1 cup sour milk or buttermilk requires no more than ½ teaspoon soda to neutralize it. For additional lightness add ¼ to ½ teaspoon baking powder.

Always sift soda and baking powder with flour.

If using pastry flour in place of bread flour, add 2 level tablespoons for each cup.

Never cook cheese more than 15 or 20 minutes.

To keep pimentos after being opened, heat through and put paraffin on top and keep in ice box.

In mixing butter, if using a small amount, melt it; but cream a large amount.

When adding nuts, use a little extra flour to mix them with; but when adding fruit use some of the recipe flour.

Furniture Polish

Equal proportions linseed oil, turpentine, spirits of wine and vinegar. Shake well before using.

Javelle Water for Mildew Stains and Bleaching

1 lb. chloride of lime 2 gal. soft water.
2 lbs. washing soda

Pour 1 gal. of boiling water over the ingredients to dissolve, then add the rest of the water, cold, when dissolved.

Mrs. Helen K. Morton.

To Whip Evaporated Milk

Place the can in cold water and bring to a boil. After boiling 5 minutes, chill, and, when cold, pour into a chilled bowl set in a pan of cracked ice. Whip, sweeten and flavor.

Removing Stains of All Kinds

To remove scorch from white goods try rubbing the spot with the cut edges of an onion. Lay the garment in the sun and every trace of the scorch will be gone in a short time.

Most indelible ink stains contain nitrate of silver, the stain of which may be removed by just soaking in a soluton of common salt and water and afterwards washing with ammonia.

Following is listed a number of common stains and methods for removing them:

Blood and Meat Juice—Use cold water, soap and cold water or starch paste.

Bluing—Use boiling water.

Chocolate and Cocoa—Use borax and cold water, bleach if necessary.

Coffee and Tea—Clear—Use boiling water; bleach if necessary. With cream—use cold water, then boiling water; bleach if necessary.

Cream and Milk—Use cold water, then soap and cold water.

Eggs—Use cold water.

Fruit and Fruit Juices—Use boiling water; bleach if necessary.

Grass—Use cold water, soap and cold water, alcohol or a bleaching agent.

Grease and Oils — Use French chalk, blotting paper and soap; gasoline, benzine or carbon tetrachloride.

Iodine—Use warm water and soap, alcohol or ammonia.

Iron—Use oxalic acid, hydrochloric acid, salts of lemon, or lemon juice and salt.

Ink—Try cold water, then use an acid or bleach if necessary.

Lampblack and Soot—Use kerosene, benzine, chloroform, ether, gasoline or carbon tetrachloride.

Mildew—If fresh use cold water, otherwise try to bleach with javelle water or potassium permanganate.

Kerosene—Use warm water and soap.

Medicine—Use alcohol.

Scorch—Bleach in the sunshine or with javelle water.

Paint and Varnish—Use alcohol, carbon tetrachloride, chloroform or turpentine.

Shoe Polish—Black—Use soap and water or turpentine. Tan—Use alcohol.

Syrup—Use water.

Stove Polish—Use cold water and soap, kerosene, benzine or gasoline.

Vinegar will remove ink stains if applied at once.

Weights and Measures

4 teaspoons equals .....1 tablespoon
2 teaspoons equals .....1 dessertspoon
2 dessertspoons equals .....1 tablespoon
16 tablespoons liquid equals.....1 cup
1 cup equals .....½ pt.
4 cups equals .....1 qt.
4 cups sifted flour equals .....1 lb.
4 level tablespoons flour equals.....1 oz.
2 level tablespoons butter equals .....1 oz.
1 gill equals .....½ cup
4 cups grated cheese equals.....1 lb.
60 drops equals .....1 teaspoon
2 cups gran. sugar equals.....1 lb.
2½ cups powdered sugar equals.....1 lb.
2⅔ cups brown sugar equals.....1 lb.
4 cups English walnuts in shell equals.....1 lb.
2 cups English walnuts equals .....1 lb.
15 lbs. potatoes equals .....1 pk.
60 lbs. potatoes equals .....1 bu.
48 lbs. apples equals .....1 bu.
1 cup dry navy beans equals.....2½ cups soaked

Oven Temperatures

Slow—250° to 350° Fahrenheit.
Moderate—350° to 400° Fahrenheit.
Hot or "quick"—400° to 450° Fahrenheit.
Very hot—450° to 550° Fahrenheit.

Cooking Time Table

Food	Oven	Temperature	Time
Cake, layer	Hot or Quick	450° F.	10 to 15 minutes
Drop or cup cake	Moderate	380° F.	30 to 35 minutes
Loaf cake	Moderate	350° F.	45 to 50 minutes
Fruit cake	Very Slow	275° F.	1 to 6 hours
Sponge cake or angel food	Moderate	325° F.	30 to 45 minutes
Muffins and corn bread	Moderate	400° F.	25 to 30 minutes
Biscuit	Hot or Quick	450° F.	10 to 15 minutes
Gingerbread	Moderate	325° F.	30 to 35 minutes
Quick loaf bread	Moderate	350° F.	45 to 60 minutes
Cookies	Moderate	380° F.	12 to 15 minutes
Cookies, Molasses or chocolate	Moderate	350° F.	15 to 20 minutes
Double crust pie (uncooked filling)	Hot or Quick	450° F. 400° F.	10 minutes and then 30 to 40 minutes
Double crust pie (cooked filling)	Hot or Quick	450° F. 400° F.	10 minutes and then 20 to 25 minutes
Pastry shell	Hot or Quick	500° F.	12 to 15 minutes
Custards (individual)	Moderate	325° F.	35 to 40 minutes
Custards (baking dish)	Moderate	325° F.	60 to 70 minutes

All temperatures given on this page are for use with a gas range.

Meats: Baked, Roasted and Boiled

Bacon—Per pound, fried: 15 minutes.
Beef—Sirloin or rib, rare, 5-lb. roast: 1 hour, 5 minutes.
Sirloin or rib, fried, 5-lb. roast: 1 hour, 50 mintes.
Rump, rare, 10-lb. roast: 1 hour, 35 minutes.
Underdone, per lb.: 9 to 10 minutes.
Fillet of: 20 to 40 minutes.
Simmered, per lb.: Boiled, 20 to 30 minutes.
Chicken—3 to 4 lbs.: 1½ to 2 hours.
Corned Beef—Per lb., boiled: 25 to 30 minutes.
Duck—Domestic: 1 to 1½ hours.
Wild: 20 to 30 minutes.
Fish—Thick, 3 to 4 lbs.: 45 to 60 minutes.
Small: 20 to 30 minutes.
Long and thin, 6 to 8 lbs.; 1 hour.
Goose—8 lbs.: 3 hours.
Grouse, Pigeons and other Large Birds: 30 minutes.

Lamb Leg—Well done: 1½ to 2 hours.
Liver—Baked or Braised: 1 hour to 1½ hours.
Small Birds—10 to 15 minutes.
Smoked Tongue—4 hours.
Pork—Spare rib, per lb.: 15 to 20 minutes.
Loin or shoulder, per lb.: 20 to 30 minutes.
Mutton—Leg, per lb.: 10 to 20 minutes.
Stuffed shoulder: 10 minutes.
Veal—Leg, well done, per lb.: 20 minutes
Loin of, plain, per lb.: 15 to 18 minutes.
Ham—12 to 14 lbs., boiled; 4 to 5 hours.
Piece boiled in cider or water: 15 to 20 minutes.

Time for Broiling

Chicken—20 to 30 minutes.
Fish—Small and thin: 5 to 8 minutes.
Thick: 15 to 25 minutes.
Steak—1 inch thick: 4 to 6 minutes.
2 inches thick: 8 to 15 minutes.

BOILED

Summer Vegetables	**Winter Vegetables**
Asparagus—20 to 30 min.	Beans, shelled—1 to 1½ hrs.
Boiled Potatoes— 1/3 hr.	Baked Sweet Potatoes—1 hr.
Beets—45 to 60 min.	Boiled Sweet Potatoes—¾ hr.
Cabbage—35 to 60 min.	Boiled Potatoes—1 hr.
Carrots—1 hr.	Beets—3 to 4 hrs.
Corn, green—15 min.	Cabbage—1½ hrs.
Rice, in fast boil. water—20 min.	Carrots—1½ hrs.
Onions—45 to 60 min.	Parsnips—1 hr.
Beans, string—15 to 60 min.	Squash—1 hr.

This applies to young and fresh vegetables.

Time Table for Frying

Croquettes, Fritters, Doughnuts, Smelts: 3 to 5 minutes.

Provisions for 40 People

1 lb. coffee and 10 qts. water serve 40.
1 qt. cream and 1 lb. sugar for 40 cups coffee.
2 gals. soup.
1 peck potatoes.
2 qts. gravy or sauce.
1 qt. French dressing.
1 qt. mayonnaise.
2 doz. lemons, 2 lbs. sugar, 2 gals. water for lemonade.
2 gals. ice cream.
12 lbs. chicken salad. Allow ¼ lb. dressed chicken to each person.
5 lbs. sweet bread, tuna or salmon salad.

8 qts. potato salad. 1 peck potatoes will make salad for 40.
3 lbs. potato chips.
20 lbs. chicken or turkey, dressed.
1 10-lb. can peas.
2 lbs. salted peanuts.
½ gal. medium sized olives.

---

1 loaf sandwich bread will make 24 sandwiches.
1 lb. butter will spread 3 loaves bread.
1 qt. sandwich filling will spread 1 loaf bread.
1 lb. dried beef, creamed with 1½ qts. white sauce serves 18 portions.
1 lb. potatoes, mashed, serves 4 portions.
1 average size head lettuce serves 12 as garnish.
1 average size head lettuce serves 4 to 6 portions.
1 cup dry cocoa makes 1 gal. cocoa, 25 cups.
1 cup dry tea makes 50 cups tea.
1 lb. small square crackers contains 64.
1 pt. cream, whipped, makes 60 garnishes.

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